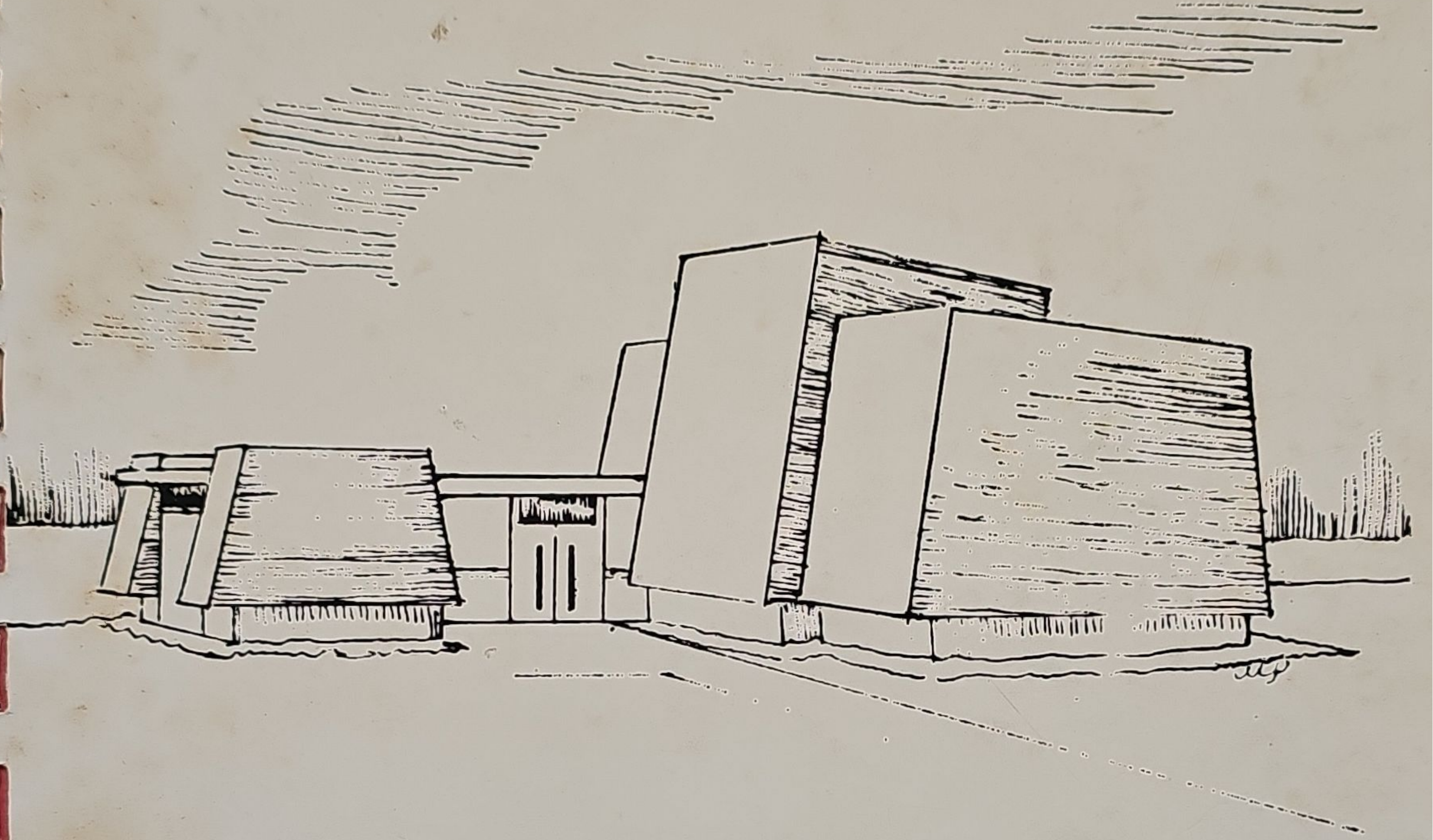


COOKING WITH HOPE

APPETIZERS,
PICKLES,
RELISH

APPETIZERS, PICKLES, RELISH

BLUEBERRY RELISH Betty Leppala

1 1/2 qt. blueberries 7 c. sugar
1/2 Tbls. cinnaomon 1/2 c. vinegar
1/3 Tbls. cloves 1/2 c. liquid pectin

Wash berries, crush and combine with sugar, spices, and vinegar in lg. kettle. Bring to full rolling boil over high heat. Boil 1 min., add pectin, remove from heat. Skim and put into sterilized jelly glasses. Paraffin immediately, yields about 12 med. jars.

ZUCCHINI PICKLES Mrs. Al Cook

5 lb. thinly sliced Zucchini squash (unpeeled)
3 med. onions, thinly sliced
1/2 c. salt (ice cubes to cover)

Combine in bowl and let stand 3 hrs. Drain and rinse in cold water. Combine and heat to boiling the following:

3 c. vinegar 1 1/2 tsp. tumeric
3 c. sugar 1 tsp. ground ginger
2 tsp. celery seed 1/2 tsp. ground pepper
2 tsp. mustard seed

Add squash, onions. Reduce heat simmer 3 min. Continue simmering while packing in hot sterilized jars. Makes 6-7 pts.

LOW FAT DIP Rita Violetta

1 c. low fat cottage cheese garlic salt
3 Tbls. mayonnaise 1 Tbls. parsley
1/4 c. small onion

Blend.

Only the best behavior is good enough for daily use in the home.

SWEET PEPPER RELISH Mrs. Al Cook

12 green peppers
12 sweet red peppers
(put these through food grinder)
15 med. onions

Pour boiling water over peppers and onions and let stand 5 min. Drain off. Add 1 qt. water, 1 pt. vinegar, let come to a boil. Take off fire, let stand 10 min., drain off. Add 3 Tbls. salt, 3 Tbls. mustard seed, 2 lb. white sugar, 1 pt. vinegar. Boil 2 min. and seal in clean jars.

SWEET AND SOUR MEATBALLS Donna Herdon

Add 1 tsp. salt, pepper, bit of celery salt, allspice, minced onion to 1 lb. hamburger. Roll into small balls and drop into salted water. Boil 25 min., drain, put into following sauce;

1/4 c. catsup
1/2 c. water
3 bay leaves
2 tsp. Worcestershire
4 tsp. vinegar
Juice of 1/2 lemon
4 Tbls. brown sugar
pinch dry mustard
1/2 tsp. ginger
1/2 c. catsup

HOT CHEESE DIP Carol Wenzel

1/2 lb. bacon
3 tubes Kraft nippy cheese
5-6 green onions chopped
1 green pepper chopped

Fry 1/2 lb. bacon, drain and crumble. Put 3 tubes nippy cheese, bacon, green onion and green pepper in a cheese fondue pot or chafing dish. Bake at 250 until melted. Serve with crackers and keep hot.

Some people give and forgive; others get and forget.

DILL PICKLES Bernie Botke

1 qt. Vinegar 1 scant c. canning salt
3 qts. water 1 Tbls. alum

Dill on top and bottom of cans. Garlic clove is desired. Bring brine to boil, pour over pickles and seal.

MILLION DOLLAR PICKLES Bernie Botke

4 qts. sliced cucumbers 2 green peppers
6-7 onions sliced 1 scant c. salt

Cover with water and leave set over nite with ice cubes.

1 qt. vinegar 1 tsp. tumeric
4 c. sugar 2 Tbls. mustard seed
1 tsp. celery seed Mixed pickle spice

Blend ingredients, let mixture come to boil and add the cucumbers, cook until tender about 20 mins. Pack in jars and seal.

LAZY WOMAN PICKLES Margaret Boehmke

Put some dill and a few slices of onion in qt. jars. Pack cucumbers adding 1/4 tsp. mustard seed and 1/4 tsp. celery seed. Pour hot liquid mixture (below) over pickles and seal. (Dill may be omitted).

Liquid: (boil for 3 min.)
1 c. white sugar 1/2 c. water
1 c. vinegar 1 tsp. canning salt

What counts is not the number of hours you put in, but how much you put in the hours.

CRAB MEAT DIP Carol Wenzel

1 stick butter
2 Tbls. Velveeta cheese
2 cans crab meat
dash Worcestershire
Dash garlic salt
milk to thin

Put all ingredients in chafing dish. Heat on stove to melt. Being careful not to let it burn. Serve in a chafing dish with crackers. (Keep hot.)

COCKTAIL MEAT BALLS Lois Ziegler

Meat Mixture:
1 lb. ground beef
1 egg, beaten
1/2 c. fine dry bread crumbs
1 tsp. salt
1/8 tsp. black pepper

Combine ingredients, shape into bite sized balls, set aside.

1 clove garlic, quartered
2/3 tsp. oil
1 c. Dr. Pepper
1 Tbls. soy sauce
1 Tbls. vinegar
1/4 tsp. dry mustard
2 Tbls. catsup
1/8 tsp. black pepper

Over very low heat, saute garlic in oil until pieces are tender, and not brown. Discard garlic, brown meat balls on all sides, remove. Save 1 Tbls. fat, add remaining sauce ingredients and bring to boil. Add meatballs, cook over low heat until most of sauce is absorbed. Makes 40.

BLUE CHEESE BALL Bernie Botke

8 oz. cream cheese
8 oz. blue cheese
1/4 c. butter
2/3 c. ripe olives
1 Tbls. chives

Roll into a ball then over nut meats.

VIRGINIA CHUNK PICKLES Lois Ziegler

Cut 75 cucumbers in chunk. (4-5 in. long cucumbers). Make a brine of 2 c. salt (pickling) to a gal. of water. Pour over pickles piping hot. Let stand in crock 1 wk. Skim when necessary. Drain. For the next 3 mornings, make a boiling hot solution of 1 gal. water, and 1 Tbls. alum, and pour over pickles. On 4 th morning drain from alum water, and heat 6 c. vinegar, 5 c. sugar, 1/3 c. pickling spice, 1 Tbls. celery seed to boiling point, and pour over pickles.
On 5 th morning drain and add 2 c. more sugar, (to the liquid you drained) and heat again, pour over pickles. On 6th morning, drain liquid, and add 1 more c. sugar. Heat and put pickles in jars, pour hot liquid over and seal. Note: add 1/8-1/4 tsp. alum to each c. syrup for extra crispness. Add green food color to syrup for good coloring.

CRABMEAT DIP Doris Seibert

1-8 oz. pkg. cream cheese (softened)
1 Tbls. milk
1-6 1/2 oz. can flaked crabmeat
2 Tbls. chopped onion
1/2 tsp. cream style horseradish
1/4 tsp. salt
dash pepper, sprinkle with paprika
Blend all items well, bake at 375° for 15 min. Serve warm to use as cracker spread.

There is no right way to do the wrong thing.

PARTY MEXICAN CHEESE ROLL Rosemary Mandrick

3/4 lb. sharp cheese
2 small pkg. cream cheese
1 c. pecans finely chopped
1/2 Tbls. chili powder
1-2 buttons garlic or garlic salt to taste.
Salt and pepper to taste. Mayonnaise, paprika, sliced olives.

Grate cheese and mix cream cheese and garlic, add chili powder, salt and pepper. Add 3/4 c. pecans. Mix with enough mayonnaise to mold into a roll. Dust with paprika and sprinkle with remaining nuts. Roll in wax paper, chill in refrigerator several hrs. Decorate with sliced olives, serve with crackers.

PIZZA PICNIC PINWHEEL Betty Leppala

1 small onion, minced	1 lb. ground beef
1 clove garlic	1/4 tsp. salt

One box mix for complete cheese pizza, 1 egg white, 1 tsp. water

Cook onion, garlic, and beef. Stir in salt, sauce, and cheese from pizza mix. Set aside to cool. Prepare pizza dough, roll on floured foil, put meat mixture on and roll like jelly roll, seal ends, brush with egg white, and water mixture. Slash top, bake 450° for 15 min. Slice to serve.

CHEESE ROLL Bernie Botke

6 oz. Smoky cheese	2 Tbls. Worcestershire
6 oz. sharp cheddar	1 Tbls. chopped onion
6 oz. cream cheese	
3 oz. blue cheese	

Drop or two of carnation milk.

COCKTAIL MEATBALLS Carol Wenzel

Meatballs:

1 c. crushed corn flakes
1 c. or 1 small can evaporated milk
2 lb. ground beef
1/2 c. chopped onion
2 Tbls. Worcestershire
2 tsp. salt
1/4 tsp. pepper
1/2 c. chili sauce

1 c. minced onion
1/2 c. butter
2 c. chili sauce
1 c. water
juice of 1 lemon
dash of garlic powder
1 tsp. dry mustard
1 tsp. salt
1/2 c. burgundy wine

Combine all ingredients for meatballs in lg. mixing bowl. Make meatballs and put on cookie sheet. Bake 12-15 min. at 400°. Sauce: Combine all ingredients in saucepan and simmer for 30 min. Do not add wine until the end. Pour over meatballs and serve hot. Makes about 60 meat balls.

SPICY CHEESE LOG Carol Wenzel

2 oz. chopped pecans
8 oz. creamed cheese
1 jar Kraft Old English cheese
1 tube Kraft nippy or sharp cheese

Dash garlic powder
2 tsp. paprika
1 tsp. chili powder
Dash red pepper

Soften cheeses at room temperature. Mix until thoroughly blended. Mix 2 tsp. paprika, 1 tsp. chili powder, and dash of red pepper. Sprinkle evenly over a piece of waxed paper. Roll cheeses in this mixture. Form in 1 lg. or 2 small logs, and chill.

PARTY CHEESE BALL Nell Fisher

2-8 oz. pkg. cream cheese
2 c. (8oz.) shredded sharp natural cheddar cheese
1 Tbls. chopped pimento
1 Tbls. chopped green pepper
1 Tbls. finely chopped onion
2 tsp. Worcestershire sauce
1 tsp. lemon juice
Dash of cayenne, dash of salt, finely chopped pecans.

Combine softened cream cheese and cheddar cheese, mixing until well blended, add pimento, green pepper, onion, Worcestershire sauce, lemon juice and seasonings. Mix well. Chill, shape into a ball, roll in chopped pecans, serve with crackers. For variation, roll in finely chopped parsley, dried beef or chopped toasted almonds.

COCKTAIL WIENERS Doris Nickles

1-6oz. jar (3/4 c.) prepared mustard
1-10 oz. jar (1 c.) currant jelly
1 lb (8-10) frankfurters sliced diagonally in bite size pieces.

Mix mustard and jelly in chafing dish or saucepan over low heat. Add frankfurters to sauce and heat through. Serve hot.

CHEESE LOGS Bernie Botke

1 lg cream cheese	1 Tbls. horseradish
1/4 c. parmesan	1/3 c. green olives

Roll into 2-6 in. rolls and chill.
Roll into 2 1/2 oz. dried beef.

VEGETABLE DIP

Martha Hofmeister
Jan kinsey

2/3 c. Hellman's Mayonnaise
2/3 c. sour cream
1 Tbls. onion flakes
1 Tbls. parsley flakes
1 tsp. Beau Mande
1 tsp. dill weed
Stir together and chill for 1 hour.

CABBAGE SLAW   Rhoda Ritter

1 c. sour cream	1/2 tsp. salt
1/4 c. white vinegar	3 Tbls. sugar
1/2 c. vegetable oil	5 c. shredded cabbage
1/2 tsp. celery seed	

Stir together sour cream, vinegar, oil, celery seed, salt and sugar, Add cabbage and toss until cabbage is well coated.

ORANGE-PINEAPPLE SALAD   Carol Wenzel

1 pkg. orange jello
1 c. boiling water
1 1/2 c. vanilla ice cream
1 small can crushed pineapple, with juice
1 small can mandrin oranges, drained

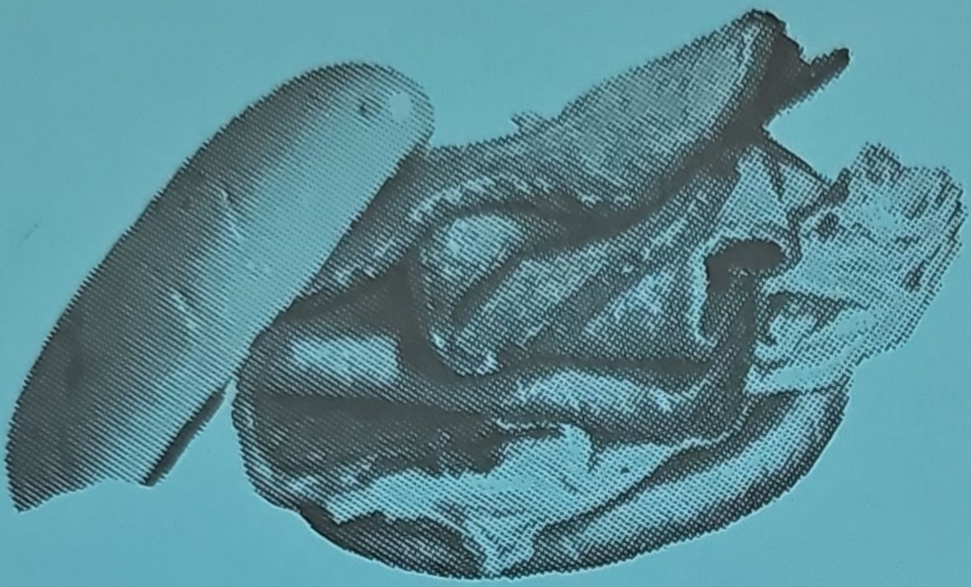
Mix together in order given and pour into mold to set.

MACARONI SALAD   Mrs. Cook

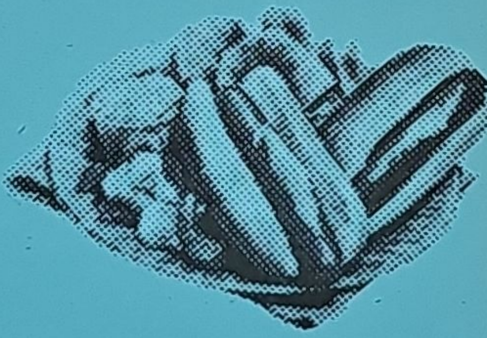
3 c. (before cooking) shell macaroni
3 c. diced pineapple
3 Tbls. diced onion
2 small jars pimento (diced)
3 c. grated Velvetta Cheese (24 oz.)
1/2 Tbls. salt
1 pt. salad dressing
6 c. celery (diced)

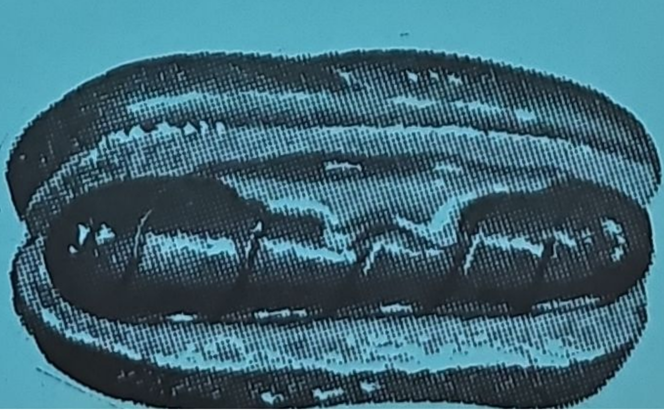
Cook macaroni in large amount of salted water. Blanch, drain and chill. Combine with other ingredients. Chill 2 hrs.

You grow up the day you have your first real laugh - at yourself.



SALADS, SANDWICHES, SAUCES, DRESSINGS





FRUIT SALAD Betty Locher

1 can mandrin oranges, drained
1 can pineapple tid bits, drained
1/2 can Angel Flake Coconut
1/3 bag marshmallow bits
1/2 pt. sour cream

Mix all together and let stand overnight.

CRANBERRY SALAD Margaret Boehmke

1 lb. Cranberries, ground raw.
2 c. sugar
1 c. crushed pineapple
30 marshmallows, cut up
1 c. cream, whipped

Mix all but whipped cream. Let stand several hours, or overnight. When ready to serve, fold in whipped cream.

STRAWBERRY SOUR CREAM SALAD Jeanne Wilcox

2 pkg. strawberry jello
2 c. boiling water
2 (10 oz.) pkgs. frozen strawberries
1/2 c. chopped nuts
1 1/2 c. crushed pineapple, drained
2 lrg. bananas, cut in small pieces
1 to 1 1/2 c. sour cream

Dissolve jello in water and add frozen strawberries. Stir until thawed. Add pineapple, bananas and nuts, pour 1/2 mixture into mold and chill. Leave remaining mixture at room temperature. Spread sour cream over set jello and top with remaining mixture. Chill until ready to serve. (Beat sour cream about five minutes.)

ORANGE-PINEAPPLE SALAD   Betty L. Locher

2 small cans crushed pineapple, drained
1 can mandrin oranges, (drained and cut into small pieces)
1 lrg. carton cottage cheese
2 boxes orange jello & 1 lrg. Cool Whip

Mix drained pineapple and orange pieces well. Add cottage cheese and stir in. Pour dry jello powder over mixture and stir well. Add Cool Whip and mix well. Pour into salad bowl and refrigerate. Sets fast and is delicious with any meal.

PINEAPPLE SALAD   Shirley Norris

1 (#2 can) crushed pineapple
1 pkg. pineapple jello
1 glass Kraft's pineapple cheese
Small pkg. nuts, chopped
1/2 Pt. whipping cream

Drain pineapple, use juice of pineapple plus water (enough for 2 cups) to make the jello. Leave set until almost firm. Then whip jello, add cheese and whip. Whip the cream and add to mixture. Stir in the nuts and pineapple. Pour into mold until firm.

FRUIT SALAD   Mrs. Goldie Moore

Sprinkle and mix a small box of dry orange jello with one small jar of cottage cheese.
Add: 1 small can of mandrin oranges, drained
  1 small can of crushed pineapple, drained.
Then whip one envelope of Dream Whip and add to above. Chill and serve.

7-UP SALAD   Carol Wenzel

7 oz. 7-Up
1/4 lb. marshmallows
3 oz. lime jello
2 - 3 oz. pkgs. cream cheese
1 lb. can crushed pineapple, undrained
3/4 c. walnuts
1 c. whipped cream
2/3 c. mayonnaise or salad dressing

Melt marshmallows in hot 7-UP. Add jello. Add rest of ingredients and mold.

JELLO SALAD   Beverly Luse

1 - 3 oz. lemon jello
1 can crushed pineapple
2 pkgs. small cream cheese
3/4 cup cut celery
3/4 cup walnuts
1 pkg. Dream Whip - whipped cream

Heat pineapple juice and dissolve jello in hot juice. Cool gelatine. Combine ingredients. Fold in whipped cream or Dream Whip. Put in flat dish.

POTATO SALAD   Rhoda Ritter

4 c. cooked, diced potatoes
1 1/2 c. scallions
1/4 c. radishes
1 c. mayonnaise
2 Tbls. parsley
1 Tbls. vinegar
2 tsp. mustard
1/2 tsp. celery seeds
1 1/2-2 tsp. salt
1/2 tsp. pepper

Chill and serve. Great for picnics.

The door to the human heart can be opened only from the inside.

GREEN AND WHITE SALAD Margaret Boehmke

1 - 3 oz. pkg. lime jello
1 - 3 oz. pkg. lemon jello
1 - 8 oz. pkg. cream cheese
1 c. whipping cream, whipped
2 c. boiling water
1/2/ c. crushed pineapple (small can)

Dissolve lime jello in one cup boiling water. Cool, add crushed pineapple, and pour into ring mold. Chill until firm. Dissolve lemon jello in one cup boiling water. Cool. Blend softened cream cheese and whipping cream. Fold into syrupy lemon jello. Pour mixture over firm lime gelatine, and chill again, until lemon jello mixture is firm. Unmold. Serve with mayonnaise dressing.

MINT SALAD (FROZEN) Mrd. Goldie Moore

1 - 3 oz. pkg. lime jello
2 - 13 oz. pkgs. crushed pineapple
1 - 10 1/2 oz. pkg. tiny marshmallows
1 - 8 oz. pkg. assorted, colored butter
  mints, chopped fine
2 c. whipping cream, whipped

Sprinkle jello over pineapple, stir to dissolve. Add marshmallows, store in refrigerator for 4-5 hours, stirring occasionally. Fold mints into whipped cream and then fold into pineapple mixture. Turn into a 13 X 8 X 2 pan, cover with saran wrap and freeze until firm. Store frozen. This may be made in two smaller pans to be served at different times, or cut into squares to be used as needed.

FROZEN FRUIT SALAD Doris Nickles

1 - 3 oz. pkg. cream cheese
1 Tbls. mayonnaise
1 c. canned sweet cherries
1/4 c. cut green maraschino cherries
1/2 c. cut red maraschino cherries
1/4 c. cut up orange sections
1 c. crushed pineapple, drained
1 c. chopped walnuts
1 c. whipped cream

Soften cheese, cream with mayonnaise. Add cherries and other fruits, and freeze. To serve, unmold and slice in cubes. Makes 10-12 servings.

CHICKEN SALAD Carol Wenzel

4 c. cooked chicken (approx. 1 chicken, 3 breasts)
1 1/2 c. diced celery
1 1/2 c. pineapple chunks or green grapes
1/2 c. toasted slivered almonds
Mayonnaise (must use real mayonnaise flavored slightly with curry powder)

Combine first three ingredients. Add just enough mayonnaise (flavored with curry powder) to moisten well. Sprinkle with almonds and serve on a bed of lettuce. Excellent luncheon dish. Serves 10.

BARBECUE BEAN SALAD Rhoda Ritter

1 - 1 lb. can cut green beans
1 - 1 lb. can cut wax beans
1 - 1 lb. can kidney beans
1/2 c. chopped green pepper and chopped onion
3/4 c. sugar
2/3 c. salad oil
1 tsp. salt
1 tsp. pepper

Mix all ingredients. Let marinate for two hours. Drain. Serve.

BLACK CHERRY ALMOND ASPIC Mrs. Anne Martin

2 pkg. 3 oz. black cherry gelatin
2 c. boiling water
1/4 c. lemon juice
1 1/2 c. cold water or half water and
half cola drink
2 1/2 c. pitted black cherries
2/3 c. blanched slivered almonds

Dissolve cherry gelatin in boiling water. Blend in lemon juice. Stir in cold water or water and cola and cool until gelatin is just about to set. Stir in cherries and almonds and turn into 6 cup mold, which has been rinsed in cold water. Chill until firm.

HOT GERMAN POTATO SALAD Rhoda Ritter

6 slices bacon
6 c. sliced, hot cooked potatoes
3/4 c. salad dressing
1/4 c. Italian dressing
1/4 c. minced onion
1/4 c. green pepper, chopped, salt,
and pepper to taste

Dice bacon and saute until crisp. Add all other ingredients, and heat.

SAURKRAUT SALAD Mrs. Al Cook

1 lrg. can saurkraut (drained)
1 med. onion (diced)
1 small jar pimento (diced)
1 c. sugar
2 tsp. celery seed

Mix all ingredients together and let stand overnight.

BEAN SALAD Rosemary Mandrick

2 cans green beans
1 can yellow beans
1 can lima beans
1 can kidney beans
1 lrg. onion

May make day ahead. Mix together in bowl, 3/4 c. vinegar, 1/2 c. oil, salt and pepper to taste and 3 tsp. sugar. Drain beans, rinse kidney beans, add to above mixture and chill several hours.

CABBAGE SOUFFLE SALAD Clara Powell

1 pkg. lemon gelatin
1 c. boiling water
1/2 c. mayonnaise
1/2 c. cold water
2 Tbls. vinegar
1 1/4 c. finely shredded cabbage
1/4 tsp. salt
1/4 c. diced celery
1/4 c. diced green pepper
1 Tbls. onion

Dissolve gelatin in boiling water. Blend in mayonnaise, add cold water, vinegar and salt. Chill until partially set, beat until fluffy. Add remaining ingredients. Pour into 1 qt. mold, chill until set. Makes 6-8 servings.

ORANGE SALAD Dorothy Keck

2 pkg. orange jello
1 c. boiling water
1 c. frozen orange juice
1 big c. crushed pineapple

Add water to jello. Stir until dissolved. Drain pineapple, save juice. Stir in pineapple, add enough water to pineapple juice to make 1 c., stir in. Pour into 4 c. mold.

SPINACH SALAD   Linda Van Drasek

Wash and dry whole leaves of 1 lb. spinach
1 can water chestnuts
16 oz. can of bean sprouts
2 hard boiled eggs, chopped
8 strips of bacon, crumbled

Dressing for spinach salad

Mix in blender:

1/4 c. catsup
2 Tbls. sugar
1/4 c. vinegar
1/2 c. salad oil
1/2 c. chopped onion
1 tsp. Worcestershire
1 tsp. salt
1/4 tsp. pepper

KRAUT SALAD   Rita Violetta

1 lrg. can sauerkraut (drained)
1/2 c. green pepper, sliced
1/2 c. onion, chopped
1 c. celery, diced
1 c. sugar
1 tsp. salt
1/4 c. vinegar
2 tsp. cooking oil

Mix dressing, combine dressing with vegetables thoroughly. Chill, keeps for days and is delicious.

MANDARIN ORANGE SALAD   Pat Sadler

1 pkg. orange jello, 1 c. hot water, mix well. 2 Heaping Tbls. salad dressing, mix until dissolved. 1 c. orange juice. 1 small can drained mandarin oranges. 2 bananas, sliced. Add fruit when jello starts to set.

BERNAISE SAUCE Doris Nickles

1/2 c. butter or margarine
1/4 c. water or dry white wine
3 Tbls. tarragon or cider vinegar
2 tsp. finely chopped onions or shallots
1/4 tsp. salt
dash of pepper
3 egg yolks
1/2 c. mayonnaise or salad dressing

Combine first 7 ingredients in container of an electric blender, if available. Whiz until ingredients are finely chopped. If no blender is available beat with wire whisk or beater until light and fluffy. Pour into blazer pan of small chafing dish or metal fondue pot over direct low flame. Cook, stirring until mixture thickens. Remove from heat and stir in mayonnaise or salad dressing. Serve with meat, fish or seafood fondue dishes or with favorite steaks or burgers. Yield: about 1 1/2 c.

SWISS FONDUE Fayth Wolfe

1/2 lb. Swiss cheese, diced
1 Tbls. flour
1/4 tsp. garlic salt
1 c. Sauterne wine (any white wine)
Sprinkle of nutmeg
2 Tbls. Kirsch, or Galliano Cognac

About 15 min. before serving : Toss cheese with flour. Pour wine in skillet; heat till boiling. Add cheese 1/2 c. at a time, stir until melted. Add rest of ingredients. When fondue is bubbly it's ready. Pour into Fondue pot and dip bread cubes into the Fondue. If Fondue gets thick add hot wine. Serves 6-8 people.

What I am to be I am now becoming.

Janet'S FRUIT SALAD Janet Allen

sliced bananas
diced apples
small green grapes or lg. purple ones, halved.
1 can fruit cocktail or 1 can pineapple chunks
1 small can mandarin oranges, nuts or small marshmallows, optional

Dressing:
1/2 pt. whipping cream
1/2 tsp. vanilla
1/4 c. sugar
1-2 Tbls. mayonnaise
squirt of mustard
a bit of fruit juice (optional)

To prepare dressing, whip 1/2 pt. whipping cream until stiff. Add 1/2 tsp. vanilla and 1/4 c. sugar, and stir. Add 1-2 Tbls. of mayonnaise, add mustard and fruit juices. Mix in all fruit.

WESTERN DRESSING Bernie Botke

1 hard cooked egg
1 tsp. salt, 1 clove garlic. Crush garlic with fork and rub around bowl in salt.
1/4 tsp. dry mustard
1/2 tsp. paprika
1 tsp. parsley
1/4 tsp. pepper
1/2 c. oil

Mix with fork (beat). Add 1/4 c. vinegar. Toss greens with dressing.
If hard boiled egg is used, mash with fork in salt and garlic. May add croutons or bacon bits.

HOT SAUCE FONDUE Fayth Wolfe

1 c. ketchup
1 tsp. Worshestershire sauce
1 tsp. salt
4 tsps. horseradish
1 Tbls. lemon juice
1 dash Tobasco sauce

Put in saucepan and over med. heat mix till bubbly. Put in cut up wieners. Serve in Fondue pot-hot.

GRILLED BEEF SANDWICHES Doris Nickles

1 Tbls. dry onion soup mix
1 Tbls. prepared horseradish
Dash of freshly ground pepper
6 Tbls. butter, softened, or oleo
8 slices cooked roast beef
4 slices process Swiss cheese
8 slices white bread

Soften onion soup mix in 1 Tbls. water. Stir soup mix, horseradish, and pepper into butter. Spread on both sides of each slice of bread. Top half the slices with roast beef, cheese, then remaining slices of bread. Brown sandwiches on both sides on griddle or skillet, until the cheese begins to melt. Serve warm, makes 4 servings.

CADILLAC CHOWDER (8 pts.) Beverly Luse

Grind:
1 peck green tomatoes
2 large onions
3 red peppers
Add 1/2 c. salt
Let stand overnight. Drain.
Add:
1 qt. vinegar
2 qts water
Boil 15 min. Drain.
Add:
1 qt vinegar
1 Tbls. cinnamon
1 Tbls. cloves
1 Tbls. nutmeg
1/2 pkg white mustard seed
1 Tbls. black pepper
8 c. sugar
Boil until thick.

BAR-B-Q SAUCE Doris Nickles

1 qt. catsup (42 oz.)
1 qt. water
1/2 c. white sugar
6 Tbls. vinegar
1 oz. horseradish
1 whole bay leaf
1/2 lg. onion
1/4 lg. pepper
2 Tbls. Worchestershire Sauce

Combine and simmer until onions and pepper are done.

CHILI SAUCE Mrs. Al Cook

12 ripe tomatoes (peeled)
4 apples, 4 onions
2 Tbls. salt
1 red pepper (fresh hot pepper or
        dry red peppers)
1 tsp. cloves
1 tsp. cinnamon
1 tsp. ginger
3 c. vinegar
3 c. sugar
3 green peppers (diced)

Boil all ingredients except apples and spices for 2 hrs. (Be very careful not to let it burn). Add chopped apples 1/2 hr. before done and spices when nearly done.

OLD FASHIONED CABBAGE SLAW Doris Nickels

1 tsp salt
1/4 tsp. pepper
1/2 tsp dry mustard
1/2 to 1 tsp celery seeds
2 Tbls. sugar
1/4 c. chopped green pepper
1 Tbls. chopped red pepper or pimento
1/2 tsp grated onion
3 Tbls. vegetable oil
1/3 c. white vinegar
3 c. finely chopped cabbage

Place ingredients in large bowl in order given. Mix well. Cover and chill thoroughly. 4 servings.

SEA SHELL TUNA SALAD Marie Wiser

1 1/2 c. uncooked Sea Shell macaroni
1 can Tuna
3 hard boiled eggs

chopped celery, green peppers, onions, sweet pickles, and pimentos, green peas (cooked, optional) For the dressing use Miracle Whip, salt and pepper. If need, thin with sweet pickle juice. Mix.

PIZZABURGER BY THE YARD Carol Wenzel

1 loaf unsliced French Bread
(about 18x4)
1 lb. ground beef
2/3 c. grated parmesan cheese
1 Tbls. instant chopped onion
1 tsp. oregano
1 tsp. salt
dash pepper
2-6 oz. cans pizza sauce
1 c. shredded sharp or mozzarella cheese

Cut loaf in half crosswise and lengthwise. Combine ground beef, parmesan cheese, onion, seasonings and 3/4 of the pizza sauce; spread on cut side of loaf building up sides slightly. Broil about 20 min. or until done. Top with shredded cheese, pour on remaining pizza sauce and sprinkle with oregano if desired. Broil until cheese melts, about 1-2 min.

HOT BARBECUE SAUCE Margaret Boehmke

1 c. ketchup
1/4 c. water
1/4 c. lemon juice
3 Tbls. vinegar
2 Tbls. salad oil
1 Tbls. brown sugar
1/2 tsp. hot pepper sauce
1 tsp. salt
1 tsp. dry mustard
1 tsp. paprika
1/2 tsp. pepper
1/2 tsp. onion flakes
1/4 tsp. garlic powder

Combine all ingredients in saucepan. Bring to boil, reduce heat and simmer 10 min. Brush on ribs, hamburger patties, or chicken as meat broils. Makes 1 1/2 c.

SAUERKRAUT SALAD Bernie Botke

1 lb. can sauerkraut
Drain in sieve for about an hour
1 c. diced celery
1 green pepper, diced
1 lge onion, diced
1 sml jar pimientos
Then:
2 c. sugar
3/4 c. vinegar
1 tsp. celery seed
Bring to boil and pour over sauerkraut.

ONION SOUP SPAGHETTI SAUCE Rhoda Ritter

1 lb. ground beef
1 clove garlic, minced
1/4 tsp. oregano
1 c. water
1 envelope onion soup mix
1 can (1 lb. 12 oz.) tomato puree

In heavy saucepan, brown meat and garlic stirring frequently. Stir in onion soup mix, oregano, tomato puree and water. Simmer covered, until thickened. About 30 min. stirring occasionally. Serve over noodles, spaghetti, or rice. Serves 4 to 6.

CARBONATED BEVERAGE SALAD Jo Janz

2 pkg. lemon jello
2 c. boiling water
2 c. 7-up
2 bananas
1 c. marshmallows, (min.)
1 nbr 2 can crushed pineapple, drained

Let jello cool, add fruit, add min. marshmellows, put into mold or cake pan. Let set, unmold and frost with topping:

1 egg slightly beaten
1 tbsp. flour
1/4 c. sugar
1/2 c. pineapple juice
1 tbsp. butter
1/2 c. whipping cream

Use juice drained from pineapple. Combine first 4 ingredients, and bring to full boil, add butter, and cool. Fold in 1/2 c. whipped cream. Frost jello.

MICHIGAN CHEESE SPREAD (Sandwich) Betty Leppala

1 can Spam
1/2 lb. jar Cheese whip
1/2 onion
3 Tbls. green pepper
3 Tbls. catsup
1 stick melted oleo

Grate spam, onion and green pepper, add remaining ingredients and spread on hamburger buns. Broil.

It also takes two to make up after a quarrel.

THOUSAND ISLAND DRESSING Joyce Grammes

2 qts. Miracle Whip
3 12oz. bottles of chili sauce (2 Heinz, 1 Del Monte)
Grind:
1/2 stalk of celery
3/10 of 1 green pepper
1/2 c. pickle relish
1 hard cooked egg, cooled
3/10 of 1 lg. onion

Mix together. Makes approx. 3 qts. (Note-If the measurements seem odd, it is because this recipe came from a restaurant and was cut down for individual use.)

CREAMY BLUE CHEESE SALAD DRESSING Bernie Botke

1/4 lb. blue cheese
1/4 c. vinegar
2 Tbls. sugar
1 clove garlic minced
2 c. mayonnaise or salad dressing
1/2 c. sour cream

Crumble cheese. (You should have about 1 c.) Set aside a few Tbls. for garnish. In mixing bowl, combine remaining cheese with all other ingredients; beat with electric or rotary beater until fluffy. Chill thourghly. Sprinkle with reserved cheese. About 3 1/2 c.

BACON PEANUT BUTTER (Sandwich) Betty Leppala

8 slices white bread
peanut butter
Tomato catsup
12 strips bacon, diced and browned

Toast bread on one side only, under broiler, spread untoasted side with peanut butter, then catsup. Put diced crisp bacon on top and broil.

SPAGHETTI SAUCE Becky Hulliberger

2 lbs. ground beef
green pepper
2 cloves garlic or equal amount of garlic powder
1 sml. can tomato paste
1 small onion
1 or 2 cans mushrooms (bits and pieces)
2 lg. bay leaves
4-15 oz. cans tomato sauce
1 Tbls. oregano

Brown ground beef, onion and green pepper. Add remaining ingredients and simmer for at least one hour. Serves 6-8

3 BEAN SALAD Marge McGovney

1 (303) can cut green beans
1 (303) can wax beans
1 (303) can red kidney beans
1/2 c. green pepper, chopped
1/2 c. onion, chopped
1/2 c. salad oil
1/2 c. cider vinegar
1/2 tsp. pepper
1 tsp. salt
3/4 c. sugar

Mix and chill.

CRANBERRY SALAD Mrs. Al Cook

Cook together 1 lb of cranberries and 1 lg. apple, sweeten to taste. Add a can of pineapple tidbits (drained). Mix 1 pkg. raspberry Jello with 1 c. hot water (stir until dissolved). Add cranberry, apple and pineapple to jello. Add a half c. of chopped walnuts. Chill throughly. Before serving add Dream Whip topping.

If anyone speaks evil of you, so live that none will believe it.

MAKE AHEAD FRUIT SALAD Rhoda Ritter

1/2 c. mayonnaise	1 c. min. marshmallows
1/2 c. heavy cream	1/2 c. cherries (optional)
1 Tbls lemon juice	1 banana, sliced
2 c. drained peach slices	1/4 c. chopped nuts

Combine mayonnaise, whipped cream and lemon juice; mix until well blended. Fold in remaining ingred.,chill.

COLE SLAW DRESSING Margaret Boehmke

1 c. powdered sugar
3/4 c. vinegar
1 tsp. salt

Bring above to boil and simmer a few min. then add:

3/4 c. salad oil	1 small onion, grated
1 tsp. celery seed	1 Tbls. honey

Makes 1 pt.

SANDWICHES FOR 9-12 Doris Nickels

1/2 lb. soft oleo	1/4 c. chopped onions
1/4 c. poppy seeds	1/4 c. prepared mustard

Mix the above and spread generously on (each half) sesame buns. Place slice of Swiss cheese and Canadian bacon on each bun. Close bun, bake on cookie sheet 10-15 min. at 350°. Cheese will be soft, not melted. Sandwich will be hot, can be made ahead. Wrap in foil and put in refrigerator. Open foil a little and bake full 15 min.

Don't throw away the old bucket until you know whether the new one holds water!

CUCUMBER SALAD Bernie Botke

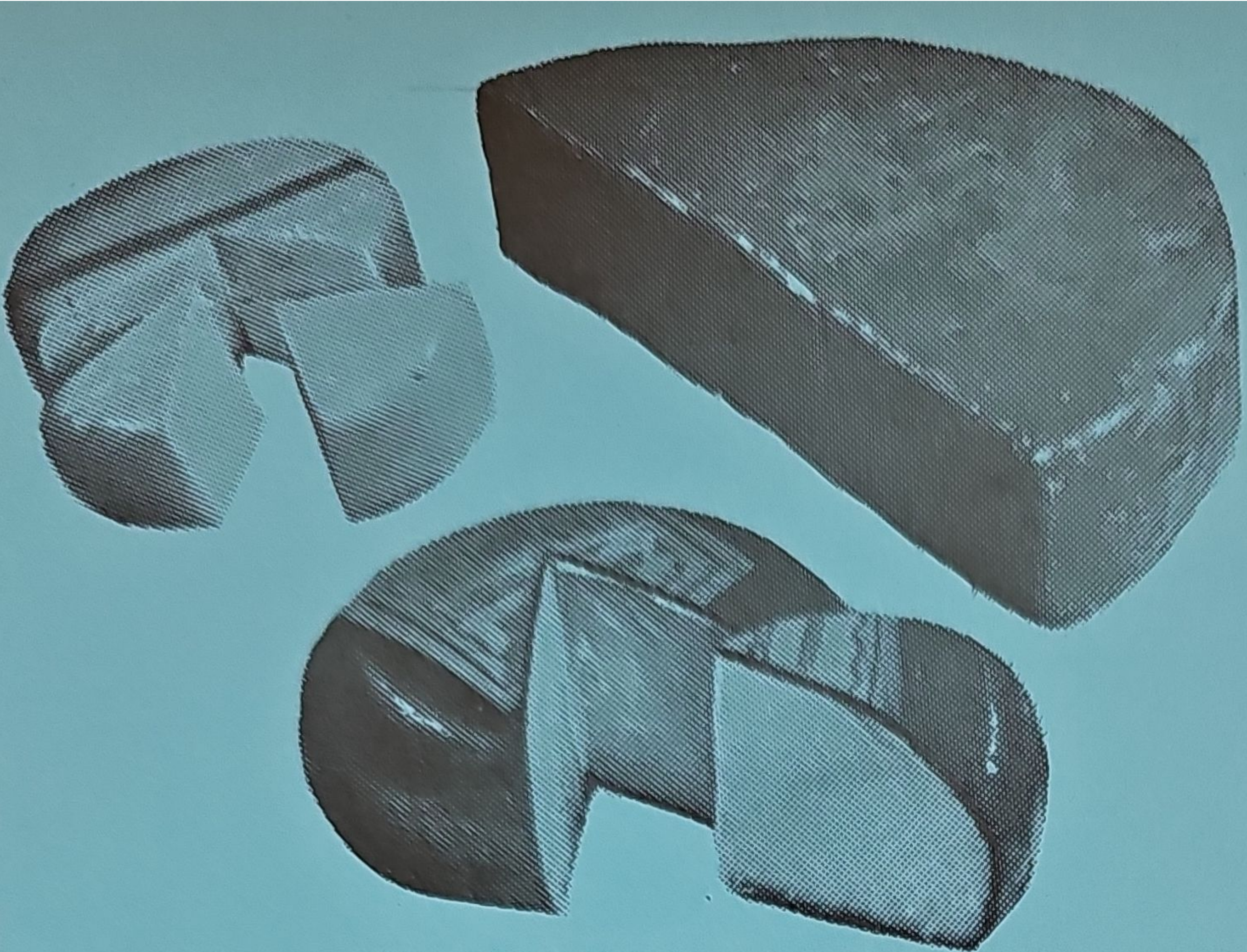
3 cucumbers
salt
1 small onion, chopped
1/2 c. cider vinegar
2 Tbls. oil
1 Tbls. sugar
2 Tbls. water
2 tsp. caraway seeds
1/2 tsp. paprika
salt & pepper

Cucumbers may be peeled or not as you prefer. Slice thinly on the slicing side of a grater. Sprinkle with salt and let stand at room temperature for 1 hr. drain. Combine remaining ingredients and cucumbers and mix well. Add salt and pepper to taste. Chill until ready to serve.

BANANA SALAD Cleora Howard

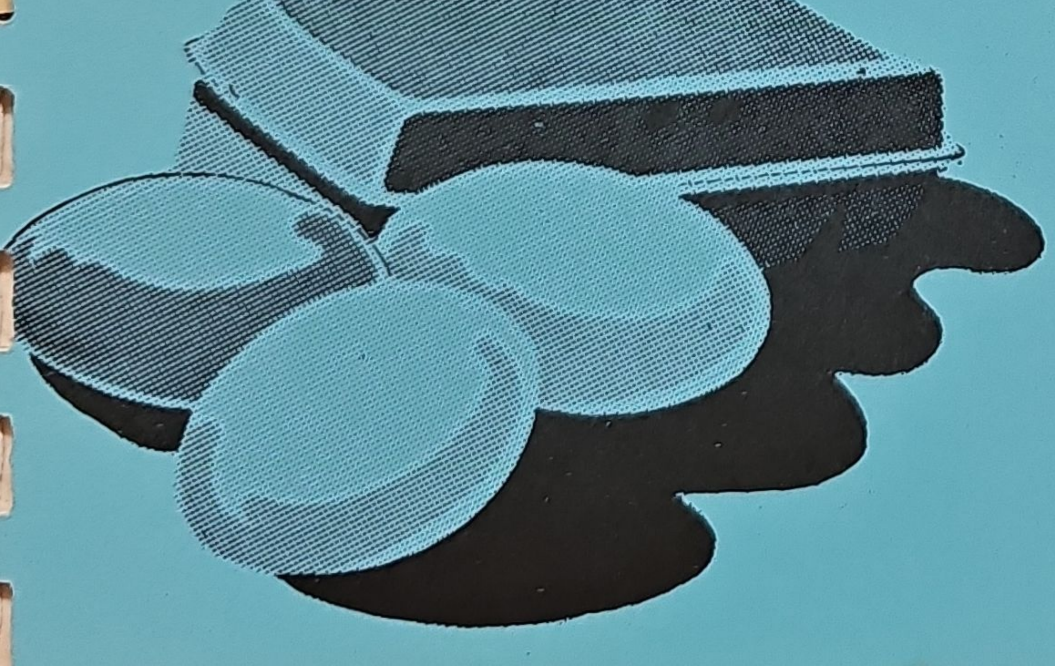
Beat 2 egg y0lks
add 1 c. sugar
1 c. cereal cream
1/2 tsp. vanilla
1 c. peanuts (rolled)

Cook in double boiler for 30 min., the first 4 ingredients. Cut bananas in half and slice lengthwise and line dish, then layer of nuts. Cover with dressing. Add layer of bananas, etc. until full.



CHEESE, EGGS, SPAGHETTI, CASSEROLES

COTTAGE
CHEESE



CORNED BEEF CASSEROLE Dorothy Keck

1 pkg. noodles
1 can corned beef
1 can of mushroom soup
small onion
1 c. milk
cheese-approx 1/2 of a 2 lb box of Velveeta, cubed

Cook noodles, drain, add corned beef (broken up), soup, onions, milk, and cheese. Pour in casserole. Top with cheese slices or cereal crumbs. Bake at 350° until bubbly. Approx. 30-45 min.

BARBECUED BEEF Carol Wenzel

4 c. cooked beef (Pot Roast)
1/4 c. vinegar
1 1/2 c. water or broth
1/4 c. sugar
4 tsp. mustard
1/4 tsp. pepper
1 Tbls. salt
2 sliced med. onions
1/2 c. butter
1 c. catsup or chili sauce
3 Tbls. Worchestershire sauce

Cook pot roast the day before. Early in the day, combine vinegar and next 7 ingredients and simmer uncovered 20 min. Add catsup, worchestershire sauce and meat. Continue to simmer for several hrs. until beef falls apart. Serve between split toasted buns. 8-10 Servings.

The only safe and sure way to destroy an enemy is to make him your friend.

CHINESE ALMOND CHICKEN Carol Wenzel

Cooking Oil
2 C. diced, cooked chicken
2 tsp. salt
2 tsp. sugar
2 tsp. Accent
2 c. water chestnuts, diced
2 c. celery, diced
2 c. bamboo shoots
2 c. snow peas (or Chinese pea pods)
2 c. mushrooms
4 c. rich stock
cornstarch
toasted slivered almonds

Prepare hot pan with cooking oil. Blend chicken in pan about 30 seconds. Then put next 8 ingredients in together for 30 sec. Add stock and cover. Keep cooking about 10 min. Use light cornstarch to mix gravy. Sprinkle with toasted slivered almonds and serve. Makes 8 servings.

7LAYER DINNER Doris Nickels

2 c. raw sliced potatoes
1 1/2 tsp. salt, dash pepper
1/2 c. dry rice
1 c. chopped onions
1 1/2 c. diced carrots
1 can peas and half liquid (Kidney beans can be used
1 lb hamburger
1 can tomato soup
1 can water

Put each layer into greased baking dish in the order given, sprinkling seasonings on potatoes. Bake 2 hrs. in 325-350° oven. (Home canned tomatoes may be used in place of soup.)

LASAGNA Jeanne Wilcox

1 lb. pkg. lasagna noodles
1 lb. ground beef
1/2 c. chopped onion
1 tsp. garlic powder
2 tsp. minced parsley
3 Tbls. olive oil or Wesson oil
1 Tbls. oregano
2 6 oz. cans tomato paste
2 1/2 c. water
1 1/2 tsp. salt
1/2 tsp. pepper
1 lb cottage cheese
3/4 c. grated Parmeson cheese
1 c. grated Mozzarella cheese

Boil lasagna in boiling water 12 min., add 1 tsp. salt to water. Stir gently, drain, add 1 Tbls. oil to prevent sticking. Saute meat and onion in 2 Tbls. oil, add tomato paste, spices, salt, water and simmer for 25 min. In shallow dish spread several spoonfuls of sauce, alternate layers of lasagna, sauce, and cheese. Bake 20 min. in 350° oven. Cut in squares and serve. 8 -10 serving.

SALMON CASSEROLE Jan Kinsey

3 hard boiled eggs
1-16 oz. can red salmon
1-16 oz. can creamed corn
1 c. bread stuffing
1 med. onion
1 small jar pimientos
1 tsp. salt
1/4 tsp. pepper

Bake covered at 350° for 35 min.

Houses are built to live in, more than to look at.

ZUCCHINI SQUASH CASSEROLE Doris Siebert

1 or 2 small squash sliced 1/4" thick
1/4 c. celery diced
1 green pepper diced
4 tomatoes peeled and quartered
2 med. onions diced
1/4 tsp. oregano
1 tsp. salt
1/4 tsp. black pepper
1 can corn drained (optional)
1 lb. hamburg
1 lb. cheddar cheese
Brown hamburg, combine items 2-9 in saucepan, cook 10 min. or until most of water is gone from tomatoes. Add meat and corn. In greased casserole, start with layer of squash, layer of cheese, layer of tomato sauce--continue in layers ending with tomato sauce, sprinkle with cracker crumbs (1c.) dot with butter. Bake at 325° for 45-50 min.

CHEESEBURGER POTATO BAKE Joyce Grammes

1 lb ground beef
1 c. soft bread crumbs
1 med. onion, chopped
1 tsp. salt
Dash of pepper
2/3 c. evap. milk
4 slices Amer. cheese

Combine all ingredients except cheese and mix thoroughly, but lightly. Turn into a pie pan and bake for 30 min. at 350°. Remove from oven and drain off fat. Place 3 slices of cheese on top of meat, then top this with mashed potatoes which you have prepared. (Can use instant) Spread potatoes on top and break up the one remaining slice of cheese and sprinkle over potatoes. Return to oven for about 10 min., or till cheese melts. Cut into wedges and serve.

CHILLI MAC Mildred Stoy

2 lb ground beef
2 c. chopped onion
3 Tbls. butter or oleo
3 cloves garlic, minced
1 can (28oz.) of tomatoes
1 qt. tomato juice
4 tsp. salt
2 Tbls. chili powder
1 3/4 tsp. cumin seed
1/2 tsp. crumpled bay leaf
1/2 tsp. oregano leaves
1/2 tsp. pepper
1 Tbls. salt
3 qt. boiling water
2 c. elbow macaroni (8oz.)

In dutch oven or heavy saucepan, brown beef and onion in butter stirring frequently. Add garlic, tomatoes, juice, salt, chili powder, cumin seed, bay leaf, oregano and pepper. Mix well and simmer covered 1 1/2 hr. stirring occasionally. Add salt to boiling water and gradually add macaroni so that water continues to boil. Cook uncovered and keep stirring until tender. Drain in colander. Mix with chili and serve in bowls. 8-10 servings.

TATER TOT DISH Ruth Conradson

1-16 oz. pkg. tater tots
1 lb. ground beef
1 can golden mushroom soup
onions, salt, pepper to taste

Press ground beef (do not cook before) into 8 x 8 x 2 pan. Add onion, salt, pepper. Then lay tater tots on top. Spread soup over top. Bake 350°, covered for 45 min.

LASAGNE Carol Wenzel

1 lb. ground beef
1 clove garlic, minced
1 Tbls. chopped parsley
dash garlic salt and celery salt
1 tbls. basil
1 1/2 tsp. salt
2 c. tomatoes
1 6oz. cans tomato paste
10 oz. lasagna noodles
(add dash of olive oil to water for noodles)
3 c. cottage cheese
2 beaten eggs
2 tsp. salt
1/2 tsp. pepper
2 Tbls. chopped parsley
1/2 c. grated Parmesan cheese
1 lb Mozzarella cheese, sliced thin.
Brown meat, spoon off excess fat. Add next 7 ingredients to meat. Simmer uncovered, till thick--45 min. to 1 hr., stirring occasionally. Cook noodles in boiling water till tender, drain, rinse in cold water. Combine cottage cheese with next 5 ingredients. Place half the noodles in 13 x 9 baking dish, spread with half the cottage cheese mixture, add half the mozzarella and half the meat mixture. Repeat layers. Bake at 375° for 30 min. Let stand 10-15 min. before cutting in squares. Makes 12 servings.

MEAT AND POTATO BAKE Joyce Grammes

Spread a pie tin with 1 lb hamburg. Sprinkle a handful of fresh or dried chopped onion over top. Spread over this, 1 can undiluted cream of celery soup. Place tater tots (frozen) over entire mixture and bake 1 hr. at 350°.

MEAT PASTIES Joyce Grammes

Use either sirloin, or pound round steak and remove bone and fat. Simmer in about 2 c. water so you'll have broth for basting.

Dice--potatoes to make 6 c., put in bowl.

Chop--onions to make 1 1/2 c., place in another bowl.

Cube--meat to make about 6 c. and put in yet another bowl.

Make pastry as follows:

4 1/2 c. flour
3/4 tsp. salt
1 1/2 c. shortening
15 Tbls. water

Lay out a circle of rolled dough in a pie pan as you would for a bottom pie crust. For each pastie mix; 1c. meat, 1/4 c. chopped onion, 1/2 tsp. salt, 1 c. diced potatoes; dot with 1 Tbls. butter and pepper to taste. Moisten edges of dough and bring one side over the filled side to form a half circle; crimp edges together. Remove each pastie from pie plate to cookie sheet carefully; slit tops. Bake 1 hr. at 350°, on large cookie sheet. Baste with broth to keep pasties moist, about every 15 min. Broth can be spooned into the slits.

HAM LOAF Betty Leppala

Have grocer grind together 1lb ham, 1 lb. pork. To the meat add:
1 c. bread crumbs soaked in 1/2 c. milk, 1/2 can tomato soup, 1 egg, salt.
Put in loaf pan and put remaining 1/2 can soup over top. Bake 2 hrs. in a pan of water at 350°.

LASAGNE Rita Violetta

1 clove garlic, minced
1 med. onion, chopped
2 Tbls. vegetable oil
1 lb. ground meat
2 tsp. salt
1/4 tsp. pepper
1/4 tsp. rosemary
2 six oz. cans tomato paste
3 c. hot water
1/2 lb. lasagne noodles
1/2 lb. Ricotta or cottage cheese
1/2 lb. Mozzarella or Swiss cheese
Fry garlic and onion in oil until soft; add beef and cook, stirring, until crumbly. Mix in seasonings. Blend tomato paste with water; add to mixture. Simmer, uncovered, for 30 min. Place a thin layer of sauce in a shallow baking dish. Add half of noodles, all of Ricotta, and half of the Mozzarella. Cover with half of sauce and cheese. Bake at 350° for 30 min. Let stand for 15 min. before serving.

"HE MAN" Casserole Margaret Boehmke

1 lb. ground beef
1 med. onion chopped
salt and pepper
6-8 med. potatoes, raw and sliced
1 can Vegetable beef soup
1/2 c. water
Brown beef and onions, season to taste. Place potatoes in casserole, add ground beef mixture. Pour soup and water over casserole. Bake at 350° for 1 hr. or until potatoes are tender. 6 Servings.

PASTIES Mrs. Al Cook

Pastry:
4 c. flour
1 1/3 c. shortening
1 Tbls. salt
1 c. cold water
Mix as for pie dough.

Filling:
1 c. raw potatoes cut in cubes
1/4 c. onion finely chopped
1/4 c. raw carrot or rutabaga cut in cubes
1/4 lb. ground beef (more if desired)
salt and pepper to taste.

Roll dough into oblong shape about 10 x 12 inches. On one end of dough put mixture of potatoes, carrots, onions and ground beef and season to taste. Cut slits in other end of dough and fold over. Crimp edges of dough to keep in juices. Bake in preheated oven at 350° for about 1 hour or until done. Makes 4 or 5 pasties.

TURKEY HASH Rita Violetta

1 onion
1/2 c. chopped celery
1/2 c. chopped green pepper
Saute in butter
2 c. cooked turkey, cut in pieces
2 c. canned chicken broth
15 oz. can mushrooms
1/2 c. raw rice
salt and accent

Cover and cook 10 min. until rice is done. Add 1/2 c. half and half just before baking. Cover with foil and bake at 300° for 1 hr.

Children need models more than the need critics.

COUNTRY STYLE SKILLET DINNER Jean Kinsey

1 lb. ground beef
1 Tbls. butter
1/2 8 oz. pkg. noodles
2 8 oz. cans tomato sauce
1 tsp. salt
1/4 tsp. pepper
1 tsp. sugar
1/4 c. chopped parsley
1/4 lb. natural Swiss cheese shredded

In cook and serve skillet over high heat, cook meat in hot butter until brown. Stir in uncooked noodles, tomato sauce, salt and pepper and sugar. Cook covered over low heat for 20 min. or until noodles are tender stirring occasionally. Sprinkle with cheese. Heat covered until cheese melts. Sprinkle with parsley. Serve from skillet. Makes 6 servings.

BURGER MUSHROOM BAKE Joyce Grammes

1 can Campbells Golden Mushroom Soup
1 1/2 lb. ground beef
1/2 c. fine dry bread crumbs
1 egg, slightly beaten
1/4 c. onion, finely chopped
1/3 c. water

Combine 1/4 c. soup with remaining ingredients except water; mix thoroughly. Shape into 6 patties; place in shallow baking dish (12 x 8 x 2). Bake at 350° for 30 min. Spoon off fat. Combine remaining soup and water; pour over meat. Bake 10 min. more. Good accompanied with rice or baked potatoes.

A friend is one who knows all about you and still likes you.

FLUFFY RICE AND CHICKEN Doris Nickels

1 can (10 1/2 oz.) condensed cream of mushroom soup
1 soup can milk
3/4 c. uncooked regular rice
1 can (4oz.) mushrooms and pieces
1 envelope (about 1 1/2 oz.) onion soup mix
2 chicken breasts halved (or any broiler-fryer pieces)

Heat oven to 350°. Mix soup and milk, reserve 1/2 c. of the mixture. Mix remaining soup mixture, the rice, mushrooms, (with liquid) and half the onion soup mix. Pour into ungreased baking dish 11 1/2 x 7 1/2 x 1 1/2 inches. Place chicken on top. Pour reserved soup mixture over chicken; sprinkle with remaining onion soup mix. Cover with aluminum foil; bake 1 hr. Uncover, bake 15 min. longer. 4 servings.

CRUSTY BEEF CHEESE AND NOODLE CASSEROLE

Nancy Gill

2 lb. ground beef
1 onion, chopped
2 Tbls. vegetable oil
1 can mushrooms (4 oz. stems and pieces)
(4) 10 1/2 oz. cans meatless spaghetti sauce
1 tsp. salt
1 lb. fine noodles cooked and drained
1 lb. Cheddar cheese (med.) shredded

Brown onion in oil. Add meat and cook until brown. Add spaghetti sauce, mushrooms and salt. Heat. Arrange in casserole half of noodles, half of sauce, and half of cheese. Make another layer of same. Bake at 325° for 1 hr. Top should be brown. Makes 10-12 servings.

SCALLOPED CORN & HAMBURGER CASSEROLE
Rita Violetta

1 lb. ground beef
1 lb can cream style corn
1 Tbls. chopped onion
6 large potatoes, thinly sliced
salt and pepper to taste
1 c. milk

Brown meat and onion; season to taste. Place a layer of potatoes in a buttered casserole; top with meat mixture. Spread corn evenly over mixture; place remaining potato slices on top. Pour milk over all. Bake at 350° for 1 hr. and 30 min. Yield 10 servings.

MEATZ'A PIE Margaret Boehmke

In a 9" pie pan mix:
- 1 lb. lean ground beef
- 1/2 c. soft bread crumbs
- 2/3 c. evaporated milk
- 1/4 tsp. garlic salt, optional

Press meat into pie shell shape. In bottom of shell, spread 2/3 cup tomato paste or ketchup. Add a 2 oz. can of mushroom pieces, drained, and 1 c. grated sharp cheddar cheese. Sprinkle with 1/4 tsp. oregano and 2 Tbls. Parmesan cheese. Bake at 375° for 25 min. Drain off grease and cut into 6 wedges.

CASSEROLE Raymond Moore

1 # ground beef, browned and seasoned
Noodles, cooked in salted water
1 can cream of chicken or mushroom soup
1 can water

Mix. Bake at 350° for 1/2 hr., top with Chow Mein noodles or cracker crumbs, and grated cheese.

CHICKEN CASSEROLE Mrs. Cook

3 c. cooked chicken (cut up)
1 c. undiluted cream of chicken soup
3/4 c. salad dressing
1/2 c. diced onion
1 tsp. Worcestershire sauce
1 c. diced celery
2 c. water chestnuts
3 hard boiled eggs
Juice from 1 lemon
potato chips

Mix all ingredients except potato chips in a greased casserole. Sprinkle crushed potato chips over top. Cover and bake at 450° for 20 min.

CALICO BEAN BAKE Margaret Boehmke

1 lb. cut up bacon
1 lb. ground beef
1 c. chopped onion
3/4 c. catsup
1 tsp. salt
1/3 c. brown sugar
1 tsp. prepared mustard
5 tsp. vinegar
1 large can pork and beans
1 large can lima beans
1 can kidney beans

Drain most of the juice of kidney and lima beans. Brown cut up bacon. Brown ground beef and onion. Mix all ingredients together and bake for 1 hr. at 350°. Makes large quantity.

Children are a great comfort in your old age - and they help you reach it faster too.

MAID'S DAY OUT STEW Imogene Swick

2# stew meat (cut small and fat removed)
2 chopped or halved onions
1 c. sliced carrots
1 tsp. salt
dash of pepper
1 can tiny peas
1 can cream of tomato soup
1/2 can water
1 big potato sliced
Bay leaf
275°--5 hrs.

Place in heavy pan with lid. Do not remove lid or brown. Add peas after it is done.

DEVILED SWISS STEAK Betty Leppala

3# round steak
1 1/2 tsp. salt
1 1/2 tsp. dry mustard
1/4 tsp. pepper
2 tsp. oil
6 oz. can mushrooms
1 tsp. Worcestershire sauce

Trim fat, combine salt, mustard and pepper. Sprinkle over the meat and pound. In heavy pan brown meat in hot oil. Drain excess fat. Drain mushrooms and save 1/2 c. liquid. Add liquid to Worchestershire sauce and pour over meat in pan. Cover and cook 1 3/4 to 2 hr. or till tender. Just before serving add mushrooms.

MOCK CHICKEN Nell Fisher

Cook 1# beef, 1# lean pork until tender. Shred meat in small pieces, mix 3 c. bread crumbs, toasted or plain, with 2 beaten eggs with shredded meat. Put in baking dish and cover with broth that has been thickened with flour. Salt and pepper, other seasonings, if desired. Bake about 1 hr. in slow oven.

BEEF BURGUNDY Carol Wenzel

Slice and fry 10 small or 5 med. onions in bacon drippings and remove. Saute 2# beef cubes in same bacon fat and add more if necessary. Sprinkle with 1 1/2 Tbls. flour, pinch of salt, pepper, marjoram and thyme. Add 1 c. beef bouillion and 1/2 c. burgundy. Stir well and simmer 3 1/4 hrs. Add more boullion, wine or water if desired. Add 1/2 to 1# fresh mushrooms and fried onions. (Do not add liquid right before mushrooms and onions add after they cook.) After adding mushrooms and onions, cook 3/4 to 1 hr. more. Serve over noodles.

YORKSHIRE PUDDING Carolyn Fisher

1 c. flour
1 c. milk
2 eggs
1/4 tsp. salt
beef drippings

Sift flour and salt together. Beat eggs well. Add to flour, mixing well. Slowly add the milk and beat with egg beater for 2 min. Heat thoroughly on oblong pan, then grease well with beef drippings, pour in batter about 1/2" deep. Bake in 450° oven for 20 min. Reduce heat to 400° and bake for 20 min. longer. Serve with roast beef.

QUICK CHOP SUEY CASSEROLE Carol Wenzel

1# hamburg
1/2 c. raw rice
1 can water
1 can cream of mushroom soup
1 c. diced celery
1 small onion
1/2 c. soy sauce
1 can bean sprouts

Brown meat and onion. Put all ingredients in casserole dish. Bake for 1 hr. at 350°.

OVEN CHOP SUEY Joyce Grammes

2# chop suey meat
1 small onion, chopped
1 c. celery, chopped
Brown meat, onion and celery together in butter. Add:
1 can Chicken Rice Soup
1 can Mushroom Soup
1 Tbls. soy sauce
1/3 c. uncooked rice
2 c. water
Bake 1 1/2 hrs. at 350°. Cover first hr. and uncover last 1/2 hr.

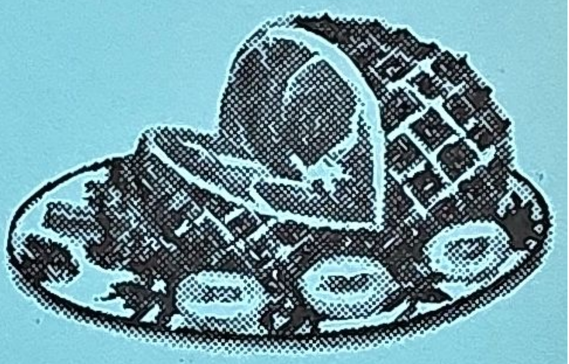
TUNA STUFFED BAKED POTATOES Rhoda Ritter

First, bake four Idaho potatoes until tender and flaky. Then scoop out the baked potato meat from the shells and mix it with 2 cans of solid white tuna, drained, then add 1 c. of mayonnaise, 1/2 c. of grated cheddar cheese, and 1/4 c. each of chopped green pepper, chopped pimiento and chopped scallions. Spoon the mixture into the potato shells and heat for 10 min. at 400°.

HOMEMADE NOODLES Nell Fisher

1 beaten egg
1/2 tsp. salt
1 c. flour
2 Tbls. topmilk or regular milk
Combine egg, salt, milk; add enough flour to make stiff dough. Roll very thin on floured surface; let stand 20 min. Roll up and slice 1/8" thick; spread out and dry. Drop into boiling soup or boiling, salted water, cook 10 min.

MEAT, SEAFOOD, POULTRY



QUICK BEEF STROGANOFF Doris Siebert

1# stew meat, cubed in small pieces; flour
2 Tbls. Crisco oil
1/2 c. chopped onion
1 clove garlic, minced
1-6oz. can mushrooms, drained (save juice)
1 c. sour cream
1 can condensed tomato soup
1 Tbls. Worcestershire sauce
6-8 drops Tabasco sauce
1/2 tsp. salt, dash pepper

Brown meat dipped in flour, add onion, garlic, and mushrooms. In large sauce pan combine sour cream, tomato soup, mushroom liquid and seasonings. Add browned meat mixture, simmer until tender, about 1 hr. To make thinner, add milk if desired. Serve over hot noodles or rice. Sprinkle with Parmesan cheese.

HAWAIIAN SPARERIBS Janet Allen

3# country style spareribs
9 oz. crushed pineapple
1/2 c. catsup
1/4 c. vinegar
1 Tbls. soy sauce
3 Tbls. brown sugar
2 Tbls. cornstarch
1/2 tsp salt
1/2 tsp. ginger

Cut ribs in serving size pieces and place in a shallow baking pan. Combine remaining ingredients and cook and stir until slightly thickened. Pour pineapple mixture over ribs. Cover and bake in a preheated 350° oven about 2 hrs. or until tender. Uncover, spoon with sauce, and bake about 15 min. longer to glaze slightly. Serves 3-4.

BEEF CHUNKS, SAVORY BEEF Rhoda Ritter

3 large onions, sliced
3 Tbls. shortening
2# beef rump
3 Tbls. flour
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. thyme
2 c. boiling water
2 Tbls. vinegar
1 Tbls. catsup

Fry onions slowly in melted shortening till soft and light brown. Cut beef into serving pieces, add to skillet, increase heat and brown meat on both sides. Mix flour with seasonings, sprinkle over meat, stir till well blended. Add water, vinegar, and catsup. Bring to boil, then cover, lower heat and simmer from 1-2 hrs., depending on meat. Very good served with mashed potatoes.

BEEF A LA SWISS Rhoda Ritter

1 1/2 lbs beef cubes
2 Tbls. oleo
2 Tbls. chopped onion
1 Tbls. flour
2 c. water
2 tsp. vinegar
1 pkg. cream of mushroom soup
1/2 c. water
1/2 c. sour cream (optional)

Brown beef in oleo over low heat. Add onion; cover; simmer 10 min. Mix in flour then 2 c. water and vinegar. Cover; simmer 15 min. Blend soup mix with 1/2 c. water. Blend in a little of hot gravy, then mix with beef in pan. Cover; simmer 15 min. stirring occasionally. Mix in sour cream. Serve with rice or noodles. Makes 4-6 servings.

PORK CHOPS & RICE Nancy Gill

Brown chops (about 6-8) with onion and green pepper. Place chops in baking pan and top with 1 c. raw rice (uncooked minute) 1 can chicken and rice soup. Pour 1 1/2 c. water over top and bake about 1 hr. at 350°.

PORK CHOPS Blanche Stachel

Sprinkle flour on each pork chop and brown; put these in a fry pan or roaster. On each chop put a slice of green pepper, a slice of onion, 1 Tbl. tomatoes, 1 tsp. rice that has been soaked in cold water. Add a little water and cover and bake. Baste occasionally and steam until rice and onion is done.

BEEF CONTINENTALE Rhoda Ritter

1 1/2 lb. cubed cooked beef
1 can sliced mushrooms, drained
1/3 c. chopped onion
1/8 tsp. leaf thyme
2 Tbls. oleo
1 can tomato soup
1/2 can water
2 Tbls. chopped parsley
1/2 med. bay leaf
2 c. cooked noodles

In skillet, cook beef, mushrooms, onion and thyme in oleo until onion is tender. Add soup, water, parsley, and bay leaf. Cover, cook over low heat 20 min. Stir now and then. Remove bay leaf. Serve over noodles. 4-5 servings.

TOMATOE OR CELERY PORK CHOPS Rhoda Ritter

Trim excess fat from chops. In skillet. brown chops on both sides; pour off drippings. Stir in 1 can tomato soup, 1/4 c. water, 1/8 tsp. garlic powder. Top each chop with 1/2 thin lemon slice. Cover; cook over low heat 45 min. or until chops are tender. Stir now and then. 4 servings. For celery chops replace tomato soup with celery soup and garlic powder with 1/4 c. chopped green pepper.

RIO GRANDE PORK ROAST Doris Nickels

4 or 5 lb. boneless rolled pork loin roast
1/2 tsp. salt
1/2 tsp. garlic salt
1/2 tsp. chili powder
1/2 c. apple jelly
1/2 c. catsup
1 Tbls. vinegar
1/2 tsp. chili powder
1 c. crushed corn chips.

Place pork, fat side up, on rack in shallow roasting pan. Combine the salt, garlic salt, and the first 1/2 tsp. chili powder. Rub into roast. Roast in 325° oven for 2 to 2 1/2 hrs., or until meat thermometer registers 165°. In small sauce pan combine jelly, catsup, vinegar and the remaining chili powder. Bring to boiling; reduce heat and simmer uncovered for 2 min. Brush roast with glaze; sprinkle top with corn chips. Continue roasting 10-15 min. more or until thermometer registers 170°. Remove roast from oven. Let stand 10 min. Measure pan drippings including any corn chips. Add water to make 1 c. Heat to boiling and pass with meat.

BAR-B-Q SPARERIBS Becky Hulliberger

3 lb. spareribs
2 Tbls. butter
2 Tbls. chopped onion
1 Tbls. chopped green pepper
1 c. catsup
1 tsp. salt
1 tsp. celery seed
2 Tbls. brown sugar
2 Tbls. lemon juice
2 Tbls. dry mustard
1 c. water

Cut spareribs into serving pieces and brown. Simmer onions and green pepper in butter. Add remaining ingredients and warm. Pour over spareribs and bake at 350° for about 2 hr. or until tender.

NORWEGIAN MEAT BALLS Margaret Boehmke

1 1/2 lb. ground beef	1/4 tsp. pepper
2 tsp. salt	1/4 tsp. ginger
1 1/4 tsp. cornstarch	1/4 tsp. nutmeg
1/2 c. milk	

Add seasonings, cornstarch, and milk to meat. Mix well and shape into balls. Roll in flour and brown. Pour over 1 can consomme' and simmer for 1/2 hr. Thicken consomme' for gravy.

DELUXE LASAGNE WITH RED WINE Rhoda Ritter

(Serves 6-8)

1 Tbls. oil
1 green pepper, diced
1 medium onion, sliced
1 lb. ground meat
1 Tbls. accent
1 # 2 1/2 can tomatoes
2 8 oz. cans tomato sauce
1 4 oz. can mushrooms
2 tsp. salt
1/8 tsp. cayenne
2 Tbls. chopped parsley
1 bay leaf
1/2 tsp. sage
1/2 tsp. rosemary
1/4 tsp. thyme
1 c. red wine
1 pkg. lasagne noodles, cooked
1 c. grated Parmesean cheese
1/2 lb. grated Mozzarella cheese
1 lb. cottage cheese

Cook onion and green pepper in hot oil. Sprinkle meat with accent. Add to onions; brown. Stir in tomatoes, tomato sauce, mushrooms, seasonings and wine. Simmer covered 1 hr. and 30 mins. In a greased 13 x 9 baking dish, make layers of noodles, parmesan cheese, sauce, mozzarella cheese and cottage cheese. Repeat layers; top with mozzarella cheese. Bake at 350° for 20-30 mins. until firm. Let sit approximately 10 mins. to firm before cutting.

BARBECUED MEAT LOAVES Carol Wenzel

1 lb. hamburg
3 slices bacon very finely chopped
1/4 c. fine bread crumbs
1 tsp. salt
1 Tbsp. chopped onion
1/4 c. milk
Dash of pepper
Mix well, form 4 loaves. Place in greased baking dish. Cover with zippy sauce and bake for 30-40 mins. at 350°.
Zippy sauce: 1/4 c. catsup
2 Tbsp. vinegar
1 tsp. Worchestershire sauce
1/2 tsp. chili powder
1 tbls. onion
Mix well.

CHUCK WAGON STEW Rhoda Ritter

2 lb. beef cubes
4 c. water
1 medium onion
1 clove garlic, sliced
1 Tbls. salt
1 tsp. sugar
1/2 tsp. pepper
1 tsp. white sauce
1 tbls. lemon juice
1/2 c. cut celery
6 carrots, quartered
1/2 lb. small white onions
3 potatoes, quartered
2or 3 tomatoes, cut in wedges
Trim excess fat from beef. Render fat in dutch oven. Brown meat slowly on all sides in hot fat. Add water, onions, garlic and seasonings. Cover, simmer 2 hrs., stirring occasionally. Add vegetables except tomatoes, cook, covered 20 min. Add tomatoes and cook 15 min. longer. To thicken put 4 Tbls. flour in small bowl, slowly add 1/2 c. cold water and mix till thick. Stir into stew and cook 15 min. Serves 6-8.

SLOPPY JOES Carol Wenzel

2 lb. ground beef
6 Tbls. oleo, melted
1 1/2 c. catsup
1 tsp. mustard
3 Tbls. brown sugar
3 Tbls. flour
1 onion chopped
2 Tbls. vinegar
1 1/2 c. water

In skillet, brown ground beef and onion well. In separate sauce pan, melt oleo. Add flour to this. Add rest of ingredients in following order: catsup, water, mustard, vinegar and brown sugar. Stir all together. Mix well, add to meat. Simmer 1 hr., spooning off extra grease.

POT LUCK HAMBURGS Betty L. Locher

1 lb. hamburg shaped into patties and browned slightly. Place in small roaster with edges slightly overlapping. Mix and pour over hamburg patties the following:

2 tsp. dry mustard
1/2 c. catsup
1 Tbls. brown sugar
1/2 c. water
1 tsp. vinegar

Slice 2 onions and put on each hamburg. Bake at 350° for 1 hr.

BEEF BURGUNDY Fayth Wolfe

4 lbs. round steak (cubed); dip in flour and brown in oil. Then:

1 c. celery
1 c. carrots
2 c. onions (thinly sliced)
1 c. consomme soup
1 tsp. garlic salt
1 tsp. regular salt
1/8 tsp. pepper
1/8 tsp. marjoram
1/8 tsp. thyme
1 c. Burgundy wine
2-6 oz. cans mushrooms (leave in juice)

Simmer for 2 hrs. or more. Serve over wild rice.

STEW WITH POTATO PUFFS Rhoda Ritter

2 lb. beef stew meat
3/4 c. flour
1 tsp. salt
1/2 tsp. pepper
3 Tbls. oil
2 c. hot water
2 cans (8 oz.), or 1 can (15 oz.)
tomato sauce with bits
1 bay leaf
10 small onions, whole
4 carrots, sliced
1 recipe potato puffs (below)

Dredge stew meat in flour mixed with seasonings. Mix with oil in 3 qt. casserole. Bake, uncovered at 400° for 40 mins., stirring twice. Add water, tomato sauce with tomato bits, bay leaf, onions and carrots. Blend well. Cover, reduce oven to 350° and bake 1 1/2 hrs. Drop potato puffs onto stew; bake, uncovered, 30 min. more or until potatoes are puffed and brown.

6 servings.

POTATO PUFFS

3 c. seasoned mashed potatoes
2 Tbls. minced onion
2 Tbls. minced parsley
2 eggs separated

Mix the potatoes, minced onion, and parsley. Beat egg whites until stiff. Fold into potato mixture. Continue as directed in stew recipe.

DUTCH MEAT LOAF Nina Steele

1 1/2 lb ground beef
1 c. fresh bread crumbs
1 med. sized onion, chopped
1/2 c. tomato sauce
1 beaten egg
1 1/2 tsp. salt
1/4 tsp. pepper

Slightly mix ingredients; form into loaf. Place in shallow pan, put in moderate oven 350 °

Combine the following:
1/2 c. tomato sauce
1 c. water
2 Tbls. prepared mustard

2 Tbls. vinegar 2 Tbls. brown sugar
Pour over meat loaf in oven. Continue baking 1 1/4 hr. longer basting occasionally. Serve in bed of noodles. Serves 4-6.

OUTDOOR GRILLED BARBEQUE ROAST Fayth Wolfe

The night before; 2 1/2 lb. chuck roast (2 in. thick) meat tenderizer 1-5oz. bottle soy sauce

1/4 c. brown sugar	
1 Tbls. lemon juice	1 1/2 c. water
1 tsp. Worchestershire sauce	

Treat the roast with tenderizer as label directs on bottle. Blend all soy sauce, add rest of ingredients in a baking dish and place roast in it. Refrigerate roast overnite, turning the meat once. At the grill: Cook 5 in. from the hot coals, grill 30 min. on each side or to desired rareness, after spooning on the marinade.

LIVER AND ONIONS Rhoda Ritter

(Serves 4-6)
1 lb. liver, sliced thin in 1 in. pieces
8 scallions, cut in 1 1/4 in. lengths
cornstarch. Mix sauce-3 Tbls. soy sauce,
1 tsp. sugar, 1 Tbls. Sherry, 1/2 tsp. salt.
5 Tbls. peanut oil for frying
1 clove garlic, crushed
1 pinch of ginger powder.

Slice liver in thin pieces. Dry liver. Coat thoroughly with cornstarch. Heat skillet, add oil, heat to 375°. Hot fry garlic for 1 min. Add liver and quick fry 3 min. Sprinkle with ginger powder. Add scallions and quick fry for 1 min. Add sauce and quick fry for 1 min.

HAMBURGER DELIGHT Rhoda Ritter

(8 servings)

1 c. chopped onion	1 can tomato sauce
1 lb. hamburger	1 tsp. chili powder
garlic salt	1 can red kidney beans
salt and pepper	

TOPPING:
1/2 c. corn meal
2 Tbls. flour
3/4 tsp. bak. powder
1 Tbls. sugar
1/4 tsp. salt
1 egg
milk

Brown onion in small amount of drippings; add hamburger meat. Season with garlic salt, pepper, and salt to taste. Add tomato sauce and chili powder; mix well. Simmer 15 min. covered. Add kidney beans. Pour into greased casserole. Topping: Combine ingredients, adding enough milk to make a thin mixture. Spread corn meal mixture over top of meat mixture. Bake until corn bread is done in 375° oven for 10-30 min.

HAMBURGER STROGENOFF

Delores Warren

1/2 c. minced onion
1 clove garlic, minced
1 lb. ground beef
1/4 tsp. pepper
1/4 c. butter
2 Tbls. flour
2 tsp. salt
8 oz. can mushrooms
1 can cream of chicken soup
1 c. sour cream
2 Tbls. minced parsley
6 oz. noodles

Saute onion and garlic in butter over med. heat. Add meat and brown. Add flour, salt, pepper, and mushrooms. Cook 5 min. Add soup, simmer uncovered 10 min. Stir in sour cream. Heat through. Sprinkle with parsley. Serve with noodles. 4-6 servings.

LIVER GERMAN STYLE

Joyce Grammes

6 slices bacon
1 lb. liver, sliced
1/4 c. flour
1 tsp. salt
1/8 tsp. pepper
2 Tbls. finely chopped onion
3 Tbls. vinegar
1 tsp. sugar

Cook bacon until crisp. Remove from frying pan and crumble. Mix flour, salt, and pepper. Dredge liver in seasoned flour. Brown slowly on both sides in bacon drippings. Remove liver to a hot platter. Add onion, vinegar and sugar to drippings.

Bring to a boil and cook about 1 min. Pour evenly over liver. Sprinkle crumbled bacon on top.

QUICK STROGANOFF Rhoda Ritter

Trim and cut partially frozen round steak in narrow strips. Shake in seasoned flour (garlic powder, salt, and pepper). Braise in small amount of hot grease (1/2 c. sliced onions is optional). Add small amount of water and simmer until tender approximately 1 or 2 hrs. Add either 1 can of mushrooms (stems and pieces) or 1 can golden mushroom soup with 1/2 c, water, Simmer until heated. Just before serving add 1 c. of sour cream. Don't heat after adding cream. Cook pkg. of noodles until tender. Drain water and add butter and dry parsley.

GOURMET PORK CHOPS Nina Steele

6 pork chops
2 Tbls. flour
1 tsp. salt, pepper
3/4 c. water
1/2 tsp. ginger
1/2 c. sour cream
1 can cream of mushroom soup
1 can french fries onion rings

Coat chops in mixture of flour, salt and pepper. Brown in hot fat. Place in baking dish. Combine soup, water and ginger. Pour over chops. Sprinkle with half of onion rings. Cover. Bake at 350° for 50 min. or until meat is tender. Uncover; sprinkle with remaining onion rings and continue baking 10 min. Remove meat to platter. Blend sour cream into soup mixture. Heat. Pass with meat. 6 servings.

QUICK LASAGNE Rhoda Ritter

Sauce:
1/2 c. chopped onions
1 small can tomato paste
1 can tomato puree
1 tsp. sugar
3/4 c. water
1 clove garlic
1 lb. hamburger
1/2 tsp. salt
1 tsp. oregano

1/4 tsp. pepper

Cook onion and garlic and beef over low heat until soft, but not brown. Add remaining ingredients and stir. Cover and bring to boil. Reduce heat and simmer 1 hr.

9x14x2 pan
6 Lasagne noodles
1/4 c. parmesan cheese
1/2 lb. mozzarella cheese (grated)

Prepare meat sauce, cook noodles, rinse and drain. Spread 3 noodles on bottom of pan. Add half the sauce, then sprinkle on half the parmesan cheese and half of the mozarella cheese. Repeat. Bake at 350° for 20 min.

BAKED CHICKEN

Marguarite Grau

1 cut-up chicken to bake. Two green peppers and one medium onion diced and browned in butter. Put 1 c. mushrooms and 1 can mushroom soup, 1/2 c. milk and 1 tsp. raw rice in bowl, mix and pour over the cut-up chicken, Bake

PARMESAN CHEESE CHICKEN

Joyce Grammes

Prepare 2 c. bread crumbs the night before by grating soft bread and letting them stand on a cookie sheet overnight. When fine and dry (or purchase prepared crumbs) mix with 3/4 c. grated parmesan cheese, 1 clove garlic crushed, 1 tsp. salt, dash of pepper, 1/4 c. minced parsley. Melt 1 stick oleo and roll chicken in it and then in crumbs. Place in pan without overlapping. Bake at 325° till golden brown and tender about 1 or 1 1/2hrs.

SWEET AND SOUR CHICKEN

Pat Sadler

1 fryer, cut up
1/2 tsp. pepper
1/4 c. vinegar
1 tsp. onion salt
2 1/2 c. tomato juice
1/4 c. soy sauce

1/8 tsp. garlic powder
1/4 c. sugar
1 small can crushed pineapple (with juice)

Brown chicken in deep skillet. Add all other ingredients to chicken and cook until tender. The last 20 min., add carrot strips to chicken for color

CHICKEN POT PIE   Carolyn Fisher

2 c. flour
2/3 c. milk
1/2 c. shortening
pinch salt
2 tsp. baking powder
Shredded chicken and broth (I use backs and necks)

Mix and roll thin. Cut in squares. Add the squares to boiling shredded chicken and broth. Cook slowly for 20 min.

PHEASANT-FOR-MANY   Fayth Wolfe

Boil pheasant (or chicken) breasts in water, salt, celery, a little onion, or whatever else you like to use in making broth. Pour away broth and bone, and skin the pheasant meat. Then in a greased casserole, place cooked brocolli and the pheasant breasts.

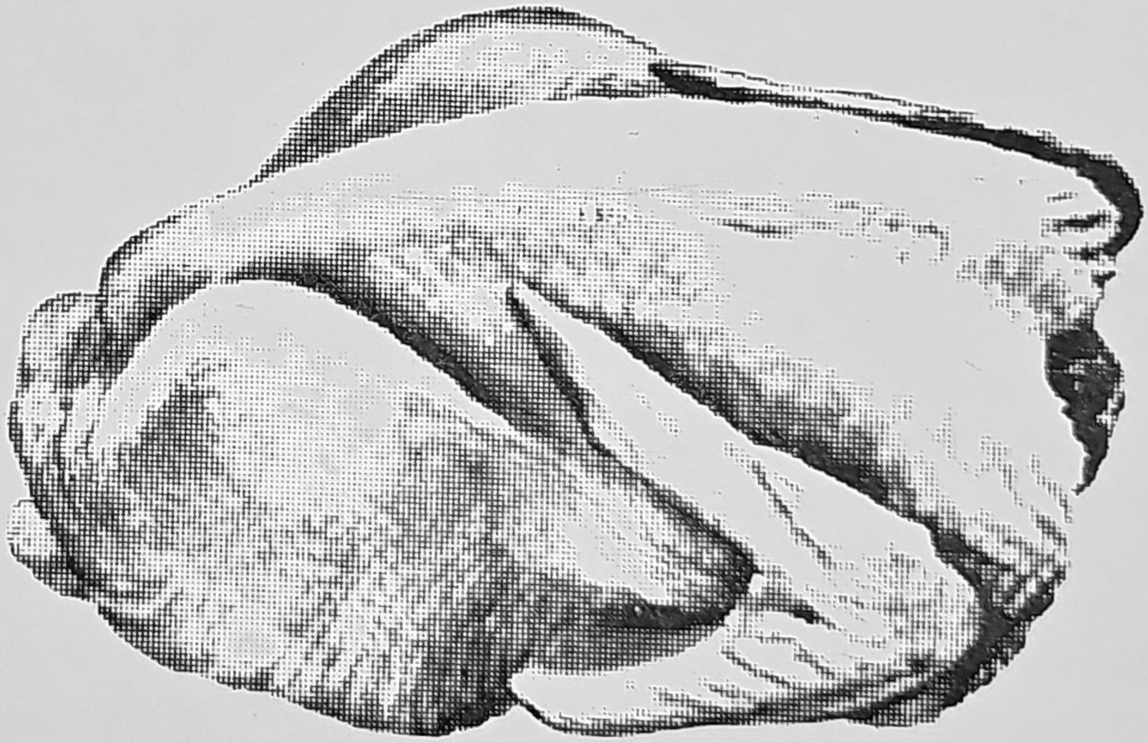
Mix: 1 can cream of chicken soup
1/2 c. mayonnaise
1 Tbls. lemon juice
1/4 tsp. curry powder

Pour the creamed mixture over the casserole mixture. Sprinkle with freshly grated sharp cheddar cheese over all. Bake at 350° for 30 min. uncovered.

CURRY FRIED CHICKEN   Margaret Boehmke

1 c. flour
1/2 tsp. paprika
8 whole chicken legs, or pieces
2 Tbls. water
1 tsp. salt
1 tsp. curry powder
2 beaten eggs
Oil for frying

Mix flour, salt, paprika, and curry powder. Roll chicken in flour mixture, then dip in mixture of eggs and water and again in flour. Place on a rack and let stand for about 20 min. Fry in about 1 in. of moderately hot oil until golden, turning as necessary, about 10 min. Cover, lower heat and cook about 15 min. Remove cover and cook another 10 min. or until tender. Drain on racks to cool. Refrigerate. Also delicious served hot. Serves 8.



VEGETABLES

VEGETABLES

RED CABBAGE Ilse King

2 lb. red cabbage
l apple
1 bay leaf
1 Tbls. vinegar
l/2 cup red wine
salt, pepper,sugar
1 Tbls. flour
4 Tbls. bacon drippings

Shred the cabbage finely, wash. Heat the drippings, add cabbage and apple. Turn, till all the cabbage is coated with fat and falls together. Pour the water, wine and vinegar till all the cabbage is covered. Salt and pepper to taste. Cover, and let simmer. When all the fluids are gone, dust with flour and boil again if necessary.

CHEESY POTATOES Pat Sadler

Slice 4-5 potatoes 1/4 in. thick

Sauce: 1/2 c. melted butter
l/2 Tbls. Worchestershire sauce
1/4 Tsp. paprika l tsp. salt
l/4 tsp. pepper dash tabasco sauce
1 tsp. Lipton onion soup mix
Add milk if desired.

Put potatoe slices in baking dish. Pour sauce over potatoes. Cover with 1 c. yellow cheese. Cover bake 45 min. at 400 °. Sprinkle with Parmesan cheese.

GREEN BEANS ORIENTAL Delores Warren

l can cut green beans 1 lb. size
1/2 c. liquid from beans
1 Tbls. cornstarch
3 Tbls. sugar
3 Tbls. vinegar
1 Tbls. soy sauce
1/4 c. sweet pickle relish
1 can 8 3/4 oz. size pineapple
1 l/2 c. shelled cooked shrimp, deveined

Drain beans, reserving 1/2 c. liquid. In saucepan, mix reserved liquid with cornstarch, sugar, vinegar, soy sauce and pickle relish. Cook stirring constantly until sauce is thickened. Drain pineapple tidbits; add fruit to sauce with beans and shrimp. Heat thoroughly. Serve over rice or chow mein noodles. Serves 4-6

KIDNEY BEAN LOAF Betty Leppala

1 can kidney beans, mashed and juice
1/2 c. shortening
1/2 c. chopped onion
1 egg
1 2/3 c. grated cheese
1 tsp. salt
3 c. bread crumbs

Put all together and put in greased loaf pan. Bake 1 1/2 hrs. in slow oven 325°. Baste with 2 Tbls. water and 1 Tbls. butter.

BROCCOLI PUFF Ilse King

1-10 oz. frozen broccoli cuts
1/2 can condensed cream of mushroom soup
1/2 c. sharp shredded cheese
1/2 c. mayonnaise
1 beaten egg
salt and pepper to taste
1 Tbls. chopped onions
1/2 c. Ritz cracker crumbs
Cook broccoli according to directions, omit salt, drain and cool. Combine all, except crumbs, with broccoli and pour into greased casserole dish or 10x6x1 1/2 dish, cover with crumbs. Bake 20 min. at 400 °.

QUICK BAKED BEANS Betty Leppala

1 can Van Camps beans (1 lb. 15 oz.)
4 Tbls. brown sugar
1 Tsp. prepared mustard
1/2 bottle catsup (14 oz. bottle)
1 tsp. vinegar
3 slices bacon cut in pieces and fried slightly. (do not add grease)
Bake in oven 275° 3 hrs.

CHEESE POTATOES

Connie Grammes

12 med. new potatoes
1 c. grated cheese (med. cheddar)
1/4 lb. melted oleo
8 slices crumbled cooked bacon
Wash, don't peel and cut up the potatoes and cook. In pyrex dish, put layers of potatoes, cheese, bacon and oleo. Repeat. Season to taste. Heat through until hot. Serves 3.

HERBED GREEN PEAS AND WATER CHESTNUTS

Lois Ziegler

1/4 c. melted butter
1-5 oz. can water chestnuts drained and sliced
1/2 tsp. dill weed
3-10 oz. pkg. frozen peas, cooked and drained.
Melt butter in skillet over med. heat. Add water chestnuts and cook about 5 min., or until slightly browned. Stir in dill weed, add peas, and heat about 5 min.

MASHED POTATOE SUPREME

Carol Wenzel

4 c. mashed potatoes
1 c. grated American cheese
2 Tbls. butter
1 tsp. minced parsley
1/4 c. blanched almonds or onion flakes
3 strips bacon, crumbled.

Mix all ingredients except bacon. Put in casserole and sprinkle bacon on top. Return to moderate oven long enough to warm.

ASPARAGUS CASSEROLE

Carolyn Fisher

1 stick and 4 Tbls. butter
1 1/2 c. Ritz crackers
3 Tbls. flour
1 1/2 c. milk
1 tsp. salt
1 8 oz. Cheez Whiz
2 cans asparagus (drained)

1/2 c. toasted almonds (optional)
3 pkg. of frozen cut broccoli may be used in place of asparagus.

Cook vegetable according to directions on box or can. Melt 1 stick butter, add cracker crumbs, set aside, mix well. Combine remaining butter, flour, milk, salt and Cheez Whiz in saucepan. Cook over med. heat, stir until smooth. Place half buttered crumbs in baking dish, add vegetable, and 1/2 c. toasted almonds if desired. Pour sauce over top, sprinkle with remaining crumbs. Bake 20-25 min. at 350°.

BROCCOLI WITH CHEESE Carol Wenzel

1 pkg. chopped broccoli
4 oz. can mushrooms
3 Tbls. oleo or butter
About 1/2 c. Cheese Whiz, more or less if desired. Milk to thin cheese.

Prepare broccoli according to directions on package. Put in colander and drain very well. Saute mushrooms in butter. Put broccoli and mushrooms in casserole dish. Spoon Cheez Whiz over and bake at 300° for 30 min.

POTATOES AU GRATIN Margaret Boehmke

1 1/2 c. milk 1/4 lb. grated cheese
2 Tbls. flour 4 c. diced cooked potatoes
2 Tbls. butter 1 c. buttered bread crumbs.
1 tsp. salt

Combine milk, flour, butter, and salt, cook until thickened. Add cheese and stir until melted. Place potatoes in shallow greased baking dish, pour cheese sauce over them. Top with buttered bread crumbs. Bake at 375° for 20-30 min., or until crumbs are golden brown and potatoes are thoroughly heated. Yield 8 servings.

HARVARD BEETS Nina Steele

1/3 c. granulated sugar	1/2 c. vinegar
1/2 tsp. salt	2 Tbls. butter
1 Tbls. cornstarch	1 Tsp. minced onion

3 c. hot diced, or sliced cooked or canned beets.
In double boiler, blend sugar, salt, cornstarch. Stir in vinegar, cook stirring constantly until smooth and thickened. Add butter, onion, beets. Heat 20 min. Serves 5.

BROCCOLI SOUFFLE Donna Herndon

2 c. cooked minute rice
2 cans cream of celery soup
1 small jar Cheese Whiz
2 pkg. frozen chopped broccoli cooked and drained. Saute 1 med. onion, add above and bake in casserole 1 1/2 hr. about 300°. Put bread crumbs on top. Makes a lovely addition to fondue.

BAKED BEANS Rhoda Ritter

1 lg. can pork and beans	1/2 tsp, mustard
1/2 c. green peppers, chopped	1/2 c. catsup
1/2 c. brown sugar	1 med. onion, diced
2 slices bacon	

Mix all ingredients. Bake uncovered for 45 min. at 350°.

DUTCH BEANS Rhoda Ritter

3 pieces bacon	1/4 tsp. salt
1 small onion, sliced	1 can green beans
2 tsp. cornstarch	1 Tbls. brown sugar
1/4 tsp. dry mustard	1 Tbls. vinegar

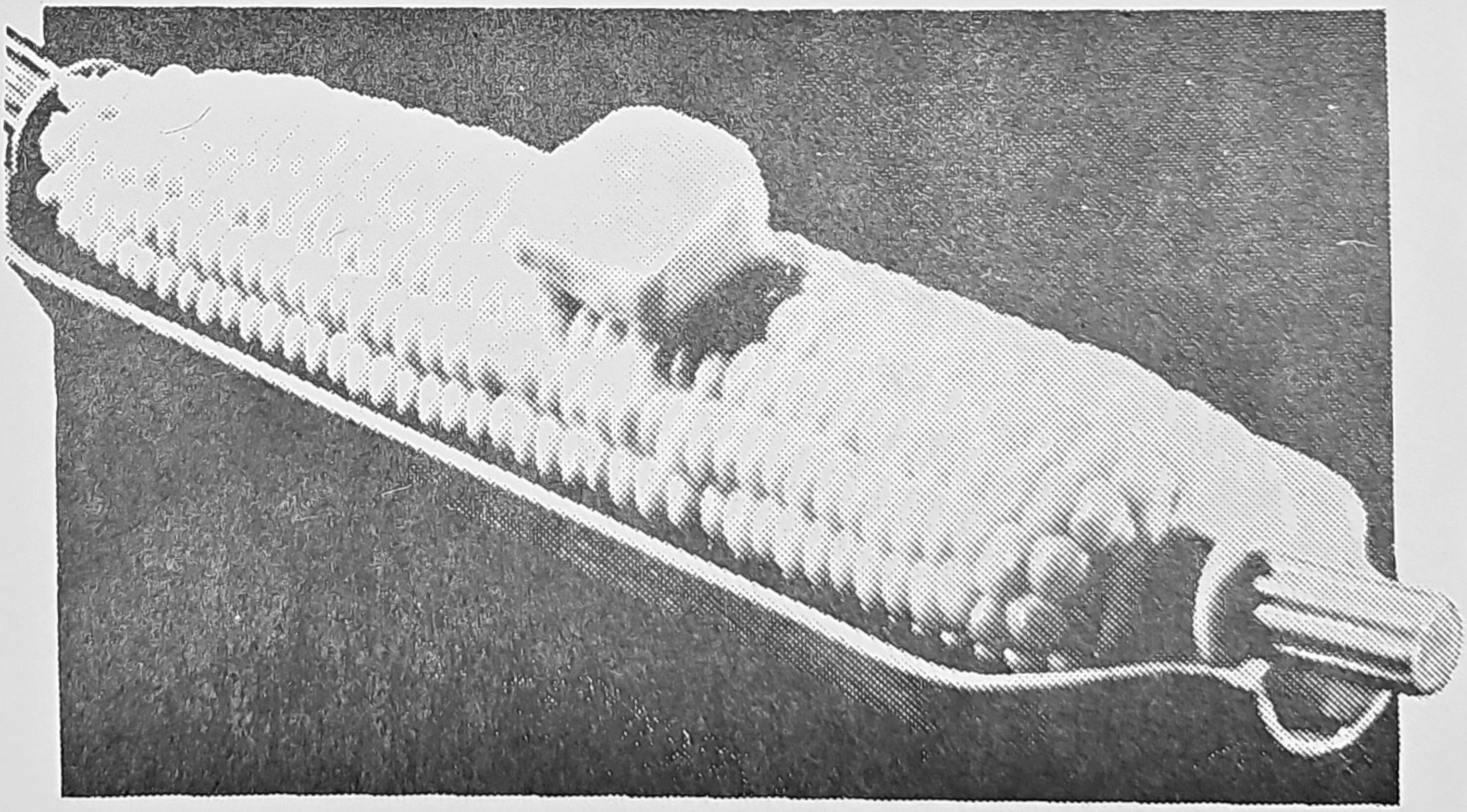
Fry bacon till crisp. Remove and crumble. Brown onions lightly in 1 Tbls. bacon drippings Stir in cornstarch, salt, mustard

Drain beans, save 1 c. liquid. Stir reserved liquid into skillet and cook, stirring until mixture boils. Blend in sugar and vinegar. Add beans and heat. Garnish with crumbled bacon.

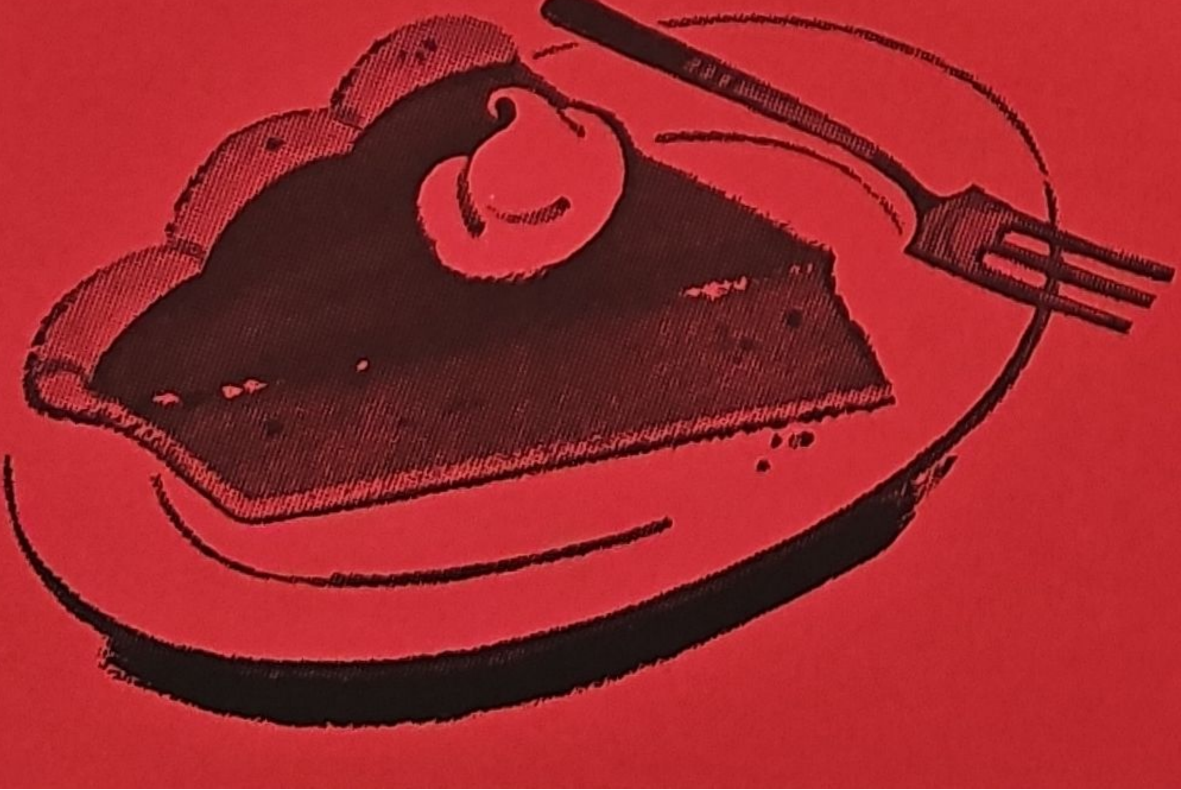
COLD CARROT PENNIES   Mary Britten

2 lb. carrots
1 lg. green pepper, chopped or sliced
1 lg. onion, chopped or sliced
1 can tomato soup
1 tsp. Worcestershire sauce
1/2 c. Mazola oil
1 c. sugar
1 tsp. prepared mustard
3/4 c. vinegar
salt and pepper to taste

Slice and boil carrots in salted water until fork tender, drain, cool. Make marinade of remaining ingredients, beating until well blended. Pour over vegetables and refrigerate several hrs. before using. Keeps well in refrigerator.



BREAD, ROLLS, PIES PASTRIES



PUMPKIN BREAD Ilsa King

3 c. sugar
1 c. salad oil
4 eggs
1 can (1 lb.) pumpkin
2/3 c. water
3 1/2 c. sifted, all purpose flour
2 tsp. soda
2 tsp. salt
1 tsp. bak. powder
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cinnamon
1/2 tsp. cloves

Mix sugar, salad oil, eggs, pumpkin, then alternate water with flour, having added all of the spices to the flour. Mix well. Pour into well greased loaf pans. Bake at 350° for 1 1/2 hrs. or until well done. (2 large or 3 small loaves).

SALT FREE, LOW FAT, NUT BREAD Beverly Luce

1/2 c. sugar
1 egg
1 c. sweet milk
1 1/2 c. flour
3 tsp. bak. powder
1 c. nut meats

Stir and put in pan. Let stand 20 min. Bake 40 min. at 350°.

CHRISTMAS FRUIT BREAD Margaret Boehmke

1/2 c. butter, creamed
3 bananas, mashed
1 c. sugar
2 eggs
2 c. flour
1 tsp. soda
1/4 c. chocolate chips
1/4 c. marachino cherries
1/4 c. nut meats

Mix in order given. Bake in 1 buttered loaf pan, or 2 small cans. 350°

GRAHAM BREAD (QUICK BREAD)

Mrs. Goldie Moore

2 eggs, well beaten
1 c. sugar
1/4 c. melted shortening
2/3 c. molasses
1 c. sour milk or buttermilk

Mix together, then add dry ingredients:

1 1/2 c. sifted white flour 1 tsp. soda
1 tsp. salt 1 1/2 c. grahm flour
(all mixed together)

Bake at 350° for 2 little loaves or at 375 ° for 1 big loaf for 1 hr.

SOUR MILK CORN BREAD

Iva Fisher

1 egg
1/3 c. sugar
1 c. sour milk
1/2 tsp. salt
1 c. corn meal
3/4 c. flour
1/4 c. shortening
1/2 tsp. soda
3/4 tsp. bak. powder

Mix well and bake at 350 °.

PUMPKIN BREAD

Jan Kinsey

3 c. sugar
4 eggs
3 1/2 tsp. bak. powder
2 tsp. soda
1 tsp. cloves
1 tsp. cinnamon
1 tsp. nutmeg
1/2 tsp. salt
1 c. cooking oil
2/3 c. water
2 c. pumpkin
1 c. nuts

Bake at 325° for 1 1/2 hrs. Makes 2 loaves.

PUMPKIN NUT BREAD

Mrs. Goldie Moore

2 c. sugar
1 1/4 c. oil
4 eggs, beaten
2 c. pumpkin

Mix the following together and add to above.
3 c. flour 1 tsp. bak. powder
1 tsp. salt 3 tsp. cinnamon
1 tsp. soda 1 c. chopped nuts
Bake at 350° for 1 hr. Makes 2 loaves.

RYE BREAD Mrs. Al Cook

Dissolve 2 pkg. dry yeats in 1/4 c. warm water.

In large bowl mix the following ingredients:

4 c. warm water
2 Tbls. salt
6 Tbls. brown sugar
3 Tbls. white sugar
7 Tbls. molasses
1/4 c. shortening

Add dissolved yeast, mix with spoon and then by hand. Add flour so dough is easy to handle. Turn dough on floured board and knead until smooth and elastic (it may be a little sticky). Place in greased bowl and cover and let rise until double in bulk. Punch down and let rise again until double in bulk. Make loaves and place in greased pans and let rise until almost double in size. Bake in heated oven 350° 30-40 min. or until hollow sound when lightly tapped on bottom. Makes 4 average size loaves.

FRUIT BREAD Mrs Al Cook

1 c. sugar
1/2 c. shortening
2 c. scalded milk
1/4 c. warm water
2 pks. dry yeast
2 eggs, beaten
7 3/4 c. sifted flour
2 c. candied fruit
1 c. seedless raisins

Put sugar, shortening, salt and milk in mixing bowl. Stir until shortening melts. Cool to lukewarm. Pour warm water into small bowl, sprinkle yeast and dissolve. Add egg and yeast to milk mixture blend 2/3 of flour. Beat until smooth, add remaining flour gradually. Stir in fruit and raisins. Turn on floured board and knead until smooth. Place in greased bowl. Cover and let rise until double in size. Bake in 350° oven for 35-45 min. Makes about 3 small loaves.

HOLIDAY LOAF Carol Wenzel

Mix: 3 c. Bisquick and 3/4 c. sugar
Beat and add to above: 1 egg, 1 1/4 c. chunk or crushed pineapple, drained. Add: 3/4 c. cho. chips, 1/2 c. walnuts, 1 c. chopped apples. Bake in loaf pan at 350° for 55-65 mins.

WHITE BREAD Mrs. Al Cook

4 1/2 c. lukewarm water
6 Tbls. sugar (Mix together in
2 Tbls. salt large mixing bowl.)
2 cakes compressed yeast or 2 pkg. dry yeast (if using dry yeast soak 2 pkg. in 1/2 c. warm water for 5 min. without stirring. Stir thoroughly before adding. Omit 1/2 c. water.)
Add: 4 Tbls. soft shortening, 14 to 14 1/2 c. flour. Add ingredients in order given, mix well with spoon and then by hand add the flour a little at a time so it is easy to handle. Turn out on floured board and knead until smooth and elastic. Put in well greased bowl, cover and let rise until double in bulk, punch down and let rise again until almost doulbe in bulk. Shape into loaves and place in greased pans. Let rise until sides of dough reach top of pan, and center is well rounded. Bake at 350° for 45-60 min. or loaf sounds hollow when lightly tapped on bottom.

DATE NUT BREAD Martha Hofmeister

1 c. dates and 1 c. raisins, mixed together with 2 c. lukewarm water. Add 3 tsp. soda to date raisin mixture before add to rest of mixture.

2 eggs beaten
2 c. sugar
6 Tbls. shortening
1 tsp. salt

4 c. flour
1 c. nuts
2 tsp. vanilla

Add date mixture here. Fill 6 greased dog food sized cans half full. Bake 50 min. at 350°.

PUMPKIN BREAD Clara Powell

1 2/3 c. flour
1/4 tsp. baking powder
1 tsp. soda
3/4 tsp. salt
1/2 tsp. cinnamon
1/3 c. shortening

1 1/3 c. sugar
1/2 tsp. vanilla
2 eggs
1 c. canned mashed pumpkin
1/3 c. water
1/2 c. chopped nuts

Fold do not over beat. Bake 350° 40-45 min.

DATE & NUT BRAN BREAD Rita Violetta

1 1/2 c. boiling water
1 c. dates, chopped
1 1/2 c. bran
2 c. flour
2 tsp. baking soda
Pour boiling water over chopped dates, cool slightly.
2 c. brown sugar
2 Tbls. melted shortening
1 egg slightly beaten
Sift flour, measure, add cinnamon and salt, and sift again, add bran, and nuts to date water, add shortening, brown sugar, and egg. Stirring just enough to combine. Bake at 350°.

WHITE BREAD Mrs. Goldie Moore

5 1/2 to 6 1/2 c. flour
2 pkg. dry yeast
2 Tbls. sugar
2 Tbls. salt
1/4 c. lard
2 1/4 c. hot water

Blend yeast, sugar, salt and 2 c. flour in large bowl. Mix water and lard and stir in above dry ingredients; add 1 c. flour and mix it will be elastic; add more flour until it's not sticky. Knead 5-10 min., can let rest 20 min. On board punch down and make 2 loaves, put in greased pans and refrigerate for 1 hr. Bake 375-400° for 30-40 min.

PUMPKIN BREAD Nell Fisher

1/3 c. shortening
1 c. granulated sugar
3/4 c. pumpkin
1 egg
1/4 c. milk
2 c. cake flour
2 1/2 tsp. baking powder
1 tsp. cinnamon
1/2 tsp nutmeg
1/2 tsp. cloves
1/2 c. walnuts

Cream shortening, sugar and eggs, add dry ingredients to creamed mixture and 1/4 milk with pumpkin. Bake at 350° for 1 hr. Cool in refrigerator for 1 hr.

BANANA NUT BREAD Iva Fisher

Cream: 1/2 c. butter or shortening with
1 c. sugar
2 eggs beaten
3 ripe (1 cup) mashed bananas
2 c. flour
1 tsp. soda
1/4 tsp. salt
1 c. sour milk
1/2 c. chopped walnuts

Add eggs and bananas to sugar and shortening. Sift flour, soda and salt. Add alternating with milk. Bake 50 min in moderate oven.

APPLE BREAD Bernie Botke-Mary Britten

1/2 c. butter
1 c. sugar
2 eggs
1 tsp. vanilla
2 c. grated peeled apples
2 c. sifted flour
1 tsp. salt
1 tsp. baking soda
1 tsp. baking powder
1 tsp. cinnamon
1/2 tsp. cloves
2/3 c. chopped walnuts

Cream butter and sugar. Beat in eggs one at a time, add vanilla. Stir in apples, sift dry ingredients, blend in creamed mixture, add nuts. Pour in lightly greased loaf pan. Bake 350° for 50 min.

BANANA NUT BREAD Mrs. Al Cook

1/2 c. margarine
1 c. sugar
2 eggs
3 ripe bananas (crushed)
2 c. sifted flour
1 tsp. soda
1/4 c. nuts

Crush bananas and whip until very light. Cream margarine and sugar, add eggs, then flour, soda and nuts. Add bananas. Turn into a well greased bread pan. Bake in moderate oven 350° about 1 hr.

Food kept from going to waste sometimes goes to waist!

ALL-BRAN BREAD Donna Herndon

1 c. all bran
1 c. milk
1 egg
1 Tbls. molasses
1/2 c. sugar
1 c. flour
1 tsp. soda
1/4 tsp. salt
1/2 c. raisins

Mix above and let stand about 15 min. in pan before placing in oven. Bake 1 hr. at 300-350°.

BANANA BREAD Donna Herndon

1 c. sugar
1/2 c. shortening
1/4 t salt
1 t. soda
1 egg
3 bananas
2 c. flour
1/2 c. nuts
1/2 c. dates (optional)

Cream shortening and sugar, add bananas, 1 egg. Then add flour sifted together with soda and salt. Add nuts, or dates if you like. Grease and flour loaf pan, bake 1 hr at 350°.

PUMPKIN NUT BREAD Rosemary Mandrick

2/3 c. shortening
2 2/3 c. sugar
4 eggs
1 lb. can pumpkin
2/3 c. water
3 1/3 c. flour
2 tsp. soda
1 1/2 tsp. salt
1/2 tsp. baking powder
1 tsp. cinnamon
1 tsp. cloves
2/3 c. chopped nuts
2/3 c. raisins

Cream shortening and sugar. Add eggs, pumpkin and water. Add dry ingredients, blend and stir in nuts and raisins. Bake in 2 9X5 loaf pans at 350° for 60-75 min.

BAKING POWDER BISCUITS Iva Fisher

2 c flour
2 tsp. baking powder
1 Tbls. lard
1/2 tsp. salt
3/4 c. milk

Mix thoroughly with hands, add milk, roll 1/2 in. thick. Bake at 450° about 10-12 min.

FINNISH NISU (SWEET ROLL) Fayth Wolfe

2 c. milk
3/4 c. sugar
1 tbls. salt
1/2 c. butter
1 cake yeast
1/4 c. luke warm water
2 eggs, beaten
7 c. flour
(10 cardamon seeds, crushed, if desired)

Place milk, sugar, salt, and butter in saucepan, bring to scalding, let cool. Dissolve yeast in lukewarm water; add to cooled milk mixture with beaten eggs. Add flour and cardamon seeds. Mix thoroughly. Knead lightly, let rise till double in bulk, punch down, divide into 9 equal parts. Roll each ball of dough into long rolls. Spread with butter, then brown sugar and sprinkle well with cinnamon (or spread with date filling). Roll up and place on a greased cookie sheet, placing roll in a crescent shape. Cut the outer edge of roll in slices (not quite cutting through the dough to center) then lay the slices to the side. Let rise till double in bulk and bake at 350° 30 min. or until lightly browned. Frost with mixture of powder sugar, butter, and cream while still warm.

DANISH AMBROSIA RING Mrs. Carol Wenzel

2 cans of refrigerated Danish Orange Rolls with icing
1/2 c. shredded coconut

Open cans, separate dough into rolls. Spread on side of rolls with icing from only one container. Dip iced side of rolls in coconut. Arrange half of the rolls, coconut-side down, in a ring in a greased 9 in. round pan. Place remaining rolls over first layer, coconut side up, covering seams of rolls on bottom layer. Bake at 400° for 20-25 min. Turn out on rack, then right-side up on serving plate. Use other can of frosting on top while still warm. Makes 8 servings.

FROZEN DINNER ROLLS Mrs. Cook

5 1/2 to 6 1/2 c. unsifted flour
1/2 c. sugar
1 1/2 tsp. salt
2 pkg. dry yeast
1 1/4 c. water
1/2 c. milk
1/3 c. margarine
2 eggs (at room temperature)

In a large bowl thoroughly mix 2 c. flour, sugar, salt, and undissolved dry yeast. Combine water, milk and margarine in a saucepan. Heat over low heat until liquids are very warm. Margarine does not need to melt. Gradually add to dry ingredients and beat 2 min. at medium speed of electric mixer, scraping bowl occasionally. Add eggs and a 1/2 c. flour. Beat at high speed 2 min, scraping bowl occasionally. Stir in enough additional flour to make a soft dough. Turn out into lightly floured board; knead until smooth and elastic, about 8-10 min. Cover with plastic wrap, then a towel, let rest 20 min. Punch dough down. Shape into desired shape for dinner roll. (You can also make cinnamon rolls out of this dough). Place on greased baking sheets. Cover with plastic bags. Freeze up to 4 wk. Remove from freezer, place on greased baking sheet. Cover, let rise in warm place, free from draft, until doubled in bulk, about 1 1/2 hr. Bake at 350° for 15 min., or until golden brown and done. Remove from baking sheet and cool on wire racks. Makes about 4 doz.

WAFFLES Raymond Moore

2 c. flour
3 eggs, separated
3 Tbls. melted butter
3 tsp. baking powder
1/4 tsp. salt
1 Tbls. sugar
1 1/2 c. milk

Beat egg yolks, add flour(mixed with baking powder and sugar) and milk, mix thoroughly. Add and fold in beaten egg whites. Bake in an electric waffle iron. Makes 6-8 waffles.

BAGELS Mary Britten

2 pkg. active dry yeast
4 1/4 to 4 1/2 c. sifted all purpose flour
1 1/2 c. lukewarm water
3 Tbls. sugar
1 Tbls. salt

In large mixing bowl combine yeast and 1 3/4 c. of the flour. Combine water, sugar and salt. Add to yeast mixture. Beat at a low speed of electric mixer for 1/2 min., scraping sides of bowl constantly. Beat 3 min. at high speed. By hand, stir in enough of the remaining flour to make a moderately stiff dough. Turn out on lightly floured surface, and knead till smooth, 5-8 min. Cover, let rest 15 min. Cut in 12 portions, shape into smooth balls. Punch a hole in center of each with a floured finger. Pull gently to enlarge hole, working each bagel into uniform shape. Cover let rise 20 min. In lg. kettle combine 1 gal. water, and 1 Tbls. sugar, bring to boil then reduce temperature to simmering. Cook bagels 4 or 5 at a time for 7 min., turning once. Drain, place on ungreased baking sheet. Bake in 375° oven for 30-35 min. Makes 12. They taste rather blah without some kind of seasoning. I've used onion, or garlic salt, and parsley flakes in the recipe. You could try adding other herbs or cooked onion.

RAISEN BRAN MUFFINS Nina Steele

3/4 c. unsifted all purpose flour
2 Tbls. sugar
2 1/2 tsp. baking powder
1/4 tsp. salt
1/8 tsp. cinnamon
1 1/2 c. raisin bran
1 beaten egg
3/4 c. milk
1/4 c. melted shortening

Blend flour with sugar, baking powder, salt and cinnamon. Combine egg and milk; add to flour mixture. Add shortening. Mix only enough to dampen flour. Fold in cereal. Fill greased muffin pans 2/3 full. Bake at 425° for about 15 min., or until golden brown. Makes 9 or 10 med. muffins.

ICE BOX ROLLS Joyce Grammes

This dough can be made, put in the refrig. and used a little at a time if you wish. Just be sure to punch it down each day.

1 pt. scaled milk
1 c. mashed potatoes
1/2 c. sugar
1 yeast cake
(dissolved in 1/2 c. warm water)
1/2 c. melted shortening
1/2 tsp. soda
1 tsp. baking powder
1 tsp. salt
6 c. flour

Put milk, sugar and shortening together. Add yeast which has been dissolved. Add potatoes and dry ingredients. Roll out for cinnamon rolls, spread with butter, brown sugar, cinnamon and raisins.

Frost when still warm with:

4 Tbls. butter
4 Tbls. milk
1/4 tsp. vanilla
Enough powdered sugar for glaze

PRUNE TARTS Fayth Wolfe

1/2 lb. oleo at room temp.
12 oz. cottage cheese

Blend with blender as for pie crust.
Add 2 c. flour (sifted)
Chill in refrigerator for at least 2 hrs.
Roll into squares. Cut out tarts in squares, cutting each corner toward center, then fill with tsp. filling and pinch the alternating corners in center. Bake at 400° for 20 mins.

Prune filling:

1 box prunes, cover with water and let simmer until prunes are puffy. Let cool, remove pits, add 1/2 c. sugar, and 1 tsp. vanilla to the fruit pulp. Mix well and use for tart filling.

One of the hardest things to teach our children about money matters is- that it does!

CINNAMON WHIRL DOUGHNUTS Lois Ziegler

Soften 2 packets dry yeast in 1/2 c. warm water. Combine in bowl 1/3 c. sugar, 1/4 c. butter, 1 Tbls. salt, and 1 3/4 c. hot scalded milk. Cool to lukewarms Stir in the softened yeast. Add gradually 6-7 c. flour to form a stiff dough. Knead on floured surface 7 min. place in greased bowl. Cover, let rise 1 1/2 hr. Combine 2 Tbls. sugar and 1 Tbls. cinnamon. Divide dough in half. Roll out one part to an 18x8 in. rectangle. Sprinkle with half the sugar mixture. Roll up, seal. Cut into 1 in. slices, place on ungreased cookie sheets. Do not cover. Let rise 45 min. Fry in deep fat about 2 min. on each side. While warm, drizzle with glaze.
1 c. powdered sugar, 3/4 tsp. milk, 1/2 tsp. cinnamon

NORWEGIAN SOUR CREAM COFFEE CAKE Fayth Wolfe

1/2 c. oleo
1 c. white sugar (cream)
3 eggs
2 c. flour

1 tsp. salt in 1 c. commercial sour cream
1 tsp. baking powder
1 tsp. vanilla
1/2 c. raisins (if desired)

Grease and flour angel cake food pan. Spread less than 1/2 the cake batter in bottom of pan. Then half of topping mixture, rest of batter and rest of topping on top. Bake at 350° for 1 hr.

Topping:

1 c. walnuts (cut up)
3/4 c. brown sugar
1 tsp. cinnamon

1 Tbls. flour
1 Tbls. melted oleo

Mix like pie crust. Arrange on platter so that the topping side is up.

If you never stick your neck out, you'll never get your head above the crowd.

APPLE MUFFINS   Mrs. Al Cook

Topping:
1/2 tsp. cinnamon
1/2 c. brown sugar
1/3 c. nuts chopped
Combine ingredients and set aside.

1 egg slightly beaten
1/2 c. milk
1/4 c. melted shortening
1 c. grated apple
1 1/2 c. sifted flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. cinnamon

Combine egg, milk, shortening and apples. Sift dry ingredients together, stir into first mixture just until flour is moistened. Batter will be lumpy. Fill greased or paper lined muffin tins 2/3 full. Sprinkle with topping. Bake in 400 ° oven for 25-30 min. Yield: 12.

MAYPO MUFFINS   Nancy Wolf

1 1/4 c. flour
1/4 c. sugar
1/2 tsp. salt
4 tsp. baking powder
3/4 c. Maypo
1 egg
1 c. milk
3 Tbls. melted shortening

Mix flour, sugar, salt and baking powder. Add Maypo, egg, milk and melted shortening. Beat and put into muffin tins. Put small tsp. of jelly on each. Bake at 400° for 15-20 mins.

INSTANT PIE CRUST   Mrs. Marguerite Gray

2/3 c. liquid oil
1/3 c. milk
2 1/4 c. sifted flour
1 tsp. salt
Stir with fork; roll between 2 sheets of wax paper; put in pie plate; bake at 425°; makes two crusts.

PERFECT PIE CRUST Mrs. Cook

4 c. unsifted all purpose flour (not instant or self rising), lightly spooned into cup.
1 Tbls. sugar
2 tsp. sugar
1 3/4 c. solid vegetable shortening (not refrigerated, do not use oil, lard, margarine or butter).
1 Tbls. white or cider vinegar
1 large egg
Put first 3 ingredients in large bowl and mix well with table fork.
Add shortening and mix with fork until ingredients are crumbly.
In small bowl, beat together with fork:
1/2 c. water, the vinegar and egg.
Combine the two mixtures, stirring with fork until all ingredients are moistened.
Divide dough in 5 portions and (with hands) shape each portion in a flat round patty ready for rolling. Wrap each in plastic or waxed paper and chill at least 1/2 hr.
When ready to roll pie crust, lightly flour both sides of patty, put on lightly floured board or pastry cloth. Cover rolling pin with stockinet and rub in a little flour.
Keeping pastry round, roll from center to 1/8 in. thickness and 2 in. larger than inverted pie pan. Fold in halves or quarters; transfer to pie pan, unfold and fit loosely in pie pan. Press with fingers to remove air pockets. No matter how much you handle the dough (and you can beat it with your rolling pin if you like), it will always be flaky, tender, and delicious. Scraps can be rerolled if necessary and crust will never be tough.
Dough can be left in the refrigerator up to 3 days. It remains soft and can be taken out and rolled at once. Or it can be frozen until ready to use. Thaw until soft enough to roll. Recipe makes 2 9 in. double crust pies and 1 pie shell (or single crust pie) or about 20 tart shells.
Use standard measuring cups and spoons for measuring ingredients, leveling off top with edge of spatula.

RED RASPBERRY PIE   Imogene Swick

1 c. bisquick
1/2 stick soft butter
3 Tbls. boiling water

Put bisquick in pie pan with butter, add boiling water stir with fork. Pat in pan, prick with fork, put up over edges. Bake in oven 350°, 10-15 min.

In sauce pan:
1 pkg. raspberry Jello
1 c. sugar
4 Tbls. corn starch
1 qt. red raspberries

Boil the above in saucepan until thick, fold in raspberries. Pour in pie shell, chill in refrigerator, serve with whipped cream.

TART N' SAUCY APPLE PIE   Rhoda Ritter

1/3 c. granulated sugar
1/2 tsp. ground cinnamon
1-8oz. can (10) applesauce
1/3 c. brown sugar
1/4 tsp. ground nutmeg
1-20 oz. can (2C) pie sliced apples, drained
1-9 in. unbaked pastry shell
3/4 c. sifted flour
1/3 c. brown sugar
6 Tbls. butter or oleo

Combine granulated sugar, the first 1/3 c. brown sugar, the spices, and applesauce; add apple slices. Pour into pie shell. Combine flour and remaining brown sugar. Cut in butter or oleo until crumbly; sprinkle on top of pie. Bake at 400° for 40 min.

CREAM PIT   Donna Herndon

1 1/2 c. milk, mix 1/2 c. sugar and 2 level Tbls. cornstarch. Add a tiny bit of milk, add 2 egg yolks and beat with a spoon. Add mixture to your milk. Bring to boil, add lump of butter and tsp. vanilla. Put in crust. Beat egg whites stiff, 2 Tbls. sugar, Brown in low oven.

SOUR CREAM APPLE PIE Betty Leppala

1 unbaked pie shell
2 Tbls. flour
1/8 tsp. salt
3/4 c. sugar
1 egg (beaten)
1 c. sour cream
1/2 tsp. vanilla
2 c. diced apples (chop finely)

Topping:
1/3 c. sugar
1/3 c. flour
1 tsp. cinnamon
1/4 c. butter

Bake 375° for 3 min.
Sprinkle topping over pie and bake 10 min. more at 425°.

PECAN PIE Milver Brunton

9 in. pie	8 in. pie
3 eggs	2 eggs
2/3 c. sugar	1/2 c. sugar
1/3 tsp. salt	1/4 tsp. salt
1/3 c. melted butter	1/4 c. butter
1 c. dark corn syrup	3/4 c. dark corn syrup
1 c. pecan halves	3/4 c. pecan halves

Beat together with rotary beater. Mix in pecan halves. Pour into pastry lined pan. Bake until set and crust is browned. Cool. Bake at 375° for 40-50 min.

STRAWBERRY PIE Donna Herndon

1 c. sugar
1 c. water
2 Tbls. cornstarch
1 c. strawberries

Cook until thick. Take off stove while hot. Mix in 2 Tbls. strawberry Jello and red food coloring. Cool. While still warm, mix with strawberries, and pour into baked pie shell. Cool in refrigerator, and top with whipped cream.

What I am to be I am now becoming.

HAWAIIAN LIME PIE Rosemary Mandrick

1 pkg. (3 5/8 oz.) Jello-o real lime pudding and pie filling
1/3 c. sugar
dash salt
1/4 c. water
2 eggs separated
1 c. water

1 c. canned pineapple juice
1/4 c. sugar
1 baked 9 in. pastry or graham cracker crust

Combine pie filling mix, 1/3 c. sugar, the salt and 1/4 c. water in saucepan. Mix in egg yolks, 1 c. water and the pineapple juice. Cook and stir over med. heat until mixture comes to a full boil-5 min.
Beat egg whites till foamy. Gradually add 1/4 c. sugar beating until soft peaks form. Fold in hot pudding, pour into pie shell, chill. Garnish with whipped topping and pineapple chunks if desired.

LEMON CREAM PIE Carol Wenzel

1 pie shell
1 can sweetened condensed milk
1/2 c. lemon juice
3 egg yolks

Reserve:
3 egg whites
1/2 c. sugar

2/3 c. liquid oil
1/3 c. milk
2 1/4 c. sifted flour
1 tsp. salt

Stir with fork, roll between 2 sheets of wax paper, put in pie plate.

Bake at 425°. Makes two crusts.
Combine milk, juice and egg yolks for filling. Top with meringue, 3 egg whites beaten until stiff, then add 1/2 c. sugar. Bake at 350° for 10-12 min., or until meringue is golden brown.

STRAWBERRY PIE Nell Fisher

1 qt. strawberries, put 1/2 in baked pie shell. Cook other half with 1 c. sugar and 3 Tbls. corn starch. Pour over strawberries in shell.

1-2-3 CORN OIL PIE CRUST Vernie Nichols

2 c. sifted flour
1 tsp. salt
1/2 c. mazola corn oil
Mix all ingredients thoroughly with a fork, add 3 Tbls. cold water and mix well. Dampen counter top, then put pie dough between two sheets of saran wrap and roll out. (The damp counter top keeps the saran from slipping.) This makes a 9 in. 2 crust pie.

CUSTARD PIE Mrs. Iva Fisher

4 eggs, slightly beaten 1 tsp. vanilla
3/4 c. sugar 3 c. milk
1/2 tsp. salt
Pour in unbaked crust and bake at 450°, until knife comes out clean when inserted. Bake 40-45 min.

CHERRY PIE Donna Herndon

2 cans sour cherries, juice from both cans, boil with 1 3/4 c. sugar, 1/2 c. cherry juice and 1/4 c. flour. Mix, add cherry juice, add together and boil. Add few drops red food coloring and few drops almond extract. Mix and put between 2 crusts. Bake 400° for 10 min. Then lower heat to 350° and bake for 40 min.

LEMON PIE Donna Herndon

1 c. sugar 1 lemon juice and rind
2 egg yolks 2 Tbls. corn starch
Mix, stir in 1 1/2 c. boiling water, boil 1 min. Remove and add small lump of butter. Put on meringue and brown.

The secret of happy living is not to do what you like but to like what you do.

PUMPKIN PIE Nell Fisher

1 1/2 c. canned or cooked pumpkin
3/4 c. sugar
1/2 tsp. salt
1-1 1/4 tsp. cinnamon
1/2-1 tsp. ginger
1/4-1/2 tsp. nutmeg
1/4-1/2 tsp. cloves
3 slightly beaten eggs
1 1/4 c. milk
1 6 oz. can evaporated milk

400° oven for 50 min.

PECAN PIE Donna Herndon

3 eggs beaten
1 c. white sugar
1 c. dark corn syrup
1/8 tsp. salt
1 c. pecan meats broken
1 tsp. vanilla

Pour this mixture into raw crust. Bake 400 degrees for 10 min. Reduce to 325 for 40 min.

BAKED RUM BALLS Annette Newberg

1 lb. vanilla wafers
1 Tbls. cocoa
1/2 c. light corn syrup
1/2 c. light or dark rum
1/2 c. finely chopped filberts
confectioners sugar

Crush wafers fine and mix well with remaining ingred., except sugar. Shape into ball and divide in 4 equal parts. Shape each part in roll 1 in. in diameter and put rolls parallel to each other. Cut crosswise in 3/4 in slices. Shape in 1 in. balls, put in covered container and let stand 36 hrs. Put on lightly greased cookie sheets and let stand at room temperature 1/2 hr. Then bake in slow oven 325° 10 min. or until lightly browned. Sift conf. sugar over cookies while still warm. Makes 6 doz. Good holiday cookie.

CARMEL REFRIGERATOR COOKies Ann Martin

1 c. shortening (oleo)
2 c. brown sugar
2 eggs, well beaten
1/2 c. nut meats, chopped
1 tsp. vanilla
2 1/2 c. all purpose flour
1/4 tsp soda
1/4 tsp. salt

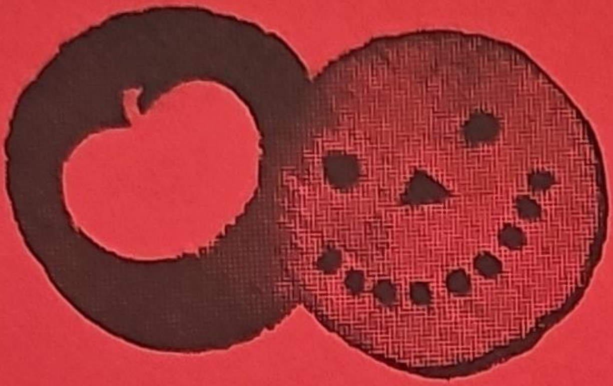
Have shortening room temp. and cream well. Add sugar and cream until fluffy. Add eggs, nuts and vanilla. Sift together the dry ingredients. Add to the first mixture, and blend thoroughly. Mold in a roll or in a well greased deep bread pan, cover with waxed paper and chill in refrigerator over night. Slice with a sharp knife to thickness desired and bake on well greased cookie sheet 10-12 min. in a 425° oven.

BROWN EYED SUSAN COOKIES Margaret Boehmke

3/4 c. shortening (half butter)
1/2 c. sugar
1 egg
1 tsp. vanilla
1 3/4 c. flour
few drops yellow food coloring

Stir together and chill 1 hr. roll into

(Cont. next page.)



Merry Christmas

CAKES, COOKIES, ICING

(Brown Eyed Susan Cookies cont.)
balls and press down with chocolate star candy. Bake at 350° for 12 min.

PECAN SANDIES Zelma Ritter

(Makes 150 lrge. cookies)

2 lbs. butter
3 c. white sugar
3 c. brown sugar
4 eggs
4 tsp. lemon juice or vinegar
4 tsp. vanilla
2 tsp. soda
1 1/2 tsp. salt
12 c. flour
2 c. choc. bits
2 c. nuts

Sift flour, soda, and salt together. Cream sugars and butter, and add eggs, beating until fluffy. Add flavoring, juice, blended. Make into rolls, for slicing. Chill, and store in refrig. Slice and bake at 350° until done.

SOFT OATMEAL COOKIES Mrs. Al Cook

1 1/2 c. sifted flour
1 tsp. baking powder
2 c. brown sugar
3 c. oatmeal
2 well beaten eggs
1 tsp. soda
1 c. shortening
1/2 tsp. salt
1 tsp. vanilla
powdered sugar and nuts

Sift flour, salt, soda and baking powder together. Cream brown sugar and shortening, add eggs and vanilla and beat well. Stir in dry ingredients. Add oatmeal. Chill dough. Form into balls. Roll in powdered sugar until heavily coated. Bake on greased cookie sheet 15 min. at 350°.

BUTTER CREAM FROSTING Carol Wenzel

1/2 c. shortening
1/2 c. margarine
1 c. granulated sugar
2/3 c. very warm (not hot) milk
1 tsp. vanilla

(cont. on next page)

(Butter Cream Frosting cont.)
Combine shortening, margarine and sugar, cream well, add very warm milk and beat until sugar is dissolved (takes a long time) and of right spreading consistency. Add vanilla.

MARBLE BROWNIES Nell Fisher

1/2 c. butter or margarine
3/4 c. sugar
1 1/2 tsp. vanilla
2 eggs
2/3 c. sifted all purpose flour
1/2 tsp. baking powder
1/2 tsp. salt
1-1 oz. sq. unsweeted chocolate, melted

Thoroughly cream butter, sugar, and vanilla; add eggs and beat only till blended. Sift together dry ingredients; stir into creamed mixture. Place half of batter in another bowl. Blend in chocolate. Drop chocolate mixture by tsp. checkerboard fashion, into greased 8x8x2 in. pan. Fill in spaces with the light batter; zigzag spatula through to marble (not too much). Bake in moderate oven 350° about 30 min., cool. Cut in squares. If desired add nuts, and frost.

SAUCEPAN BROWNIES Dorothy Keck

1 stick margarine
2 sq. unsweetened chocolate, 1 oz ea.
1 c. sugar
1 c. broken pecans
1/2 c. flour
1 tsp. baking powder
1 tsp. vanilla
2 eggs

Grease 9 in. pan with margarine. Melt 1 stick margarine and chocolate in pan. Remove from heat. Add all ingredients, except eggs. Mix to blend. Add eggs, beat well, pour in pan. Bake at 350 for 30 min. Do not overbake

A good memory is fine - but the ability to forget is the true test of greatness.

COOKIES Jo Janz

1 c. butter or oleo
1/2 c. sugar
1 tsp. salt
2 c. slour

Cream butter and sugar, blend in flour and salt. Spread mixture in even layer in ungreased jelly roll pan (15x10x1). Bake 350° 10 mins. Top will not be brown. While this bakes beat 2 eggs until light and fluffy, then stir in 1 1/2 c. brown sugar firmly packed, 2 Tbls. flour, 3/4 tsp. baking powder, 1 tsp. vanilla, 1/2 c. shredded coconut, 1 c. chopped nuts. Remove baked layer from oven and carefully spread egg mixture over it and return to oven and bake about 12-15 min. or until golden brown.

ORANGE COOKIES Carol Wenzel

2 c. sugar
2 eggs
1 c. shortening
1 c. sour milk
3 1/2 to 4 c. flour
1/2 of an orange (juice)
1 tsp. soda

Icing: 1/2 orange (juice & rind) powdered sugar

Mix sugar, eggs and shortening together. Then add flour and sour milk, when cup of milk is half full add soda to milk and stir, it will become very light. Then add orange juice. When baking, be sure to have icing ready for first pan of cookies, frost them hot. The reason for 3 1/2 to 4 c. flour is you may have more juice or larger eggs. (The batter is just a little thicker than cake dough.) Make a test cookie to be sure. Bake at 350° for 10 min. About 9-10 doz. cookies.

ORANGE COOKIES Jeanne Wilcox

Icing: 1 egg yolk, juice and rind of one orange. Thicken with powdered sugar.

(Cont. on next page).

(Orange Cookies cont.)

1/2 c. butter or oleo
1/2 c. lard
1 1/2 c. sugar
juice and rind of orange
scant c. of sour milk- 1 tsp. soda
2 tsp. baking powder
3 c. flour
3 eggs

Makes a large batch of small cookies. Drop on pan and bake in 375° oven.

DATE COOKIES Charlotte Traxler

1 lb dates (cut up)
1/2 c. sugar
1/2 c. water
1/2 c. nuts

Simmer dates, sugar, water 5 min. Add nuts; cool.

1/2 c. butter
1/2 c. brown sugar
1/2 c. white sugar
1/2 tsp. vanilla
1 egg
2 c. flour
1/2 tsp. soda
1/2 tsp. salt

Cream butter and sugars. Add vanilla and egg. Add flour, soda and salt. Chill dough, roll in thin rectangle. Spread date mixture on top and roll up like jelly roll, chill. Slice and bake. Or cut in rounds with filling between. Bake in moderate oven until lightly browned. 350° 12-15 min.

WHOOPIE PIES Imogene Swick

1/2 c. oleo
2 c. flour
2 egg yolks
1 c. sugar
1 c. milk with
  1 Tbls. vinegar
4 Tbls. cocoa
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
1 tsp. vanilla

Mix all in a bowl. 350°, 8-10 min. Drop by tsp. on greased cookie sheet.
Filling: Beat hard 2 egg whites, 2 c. powdered sugar, 3/4 c. shortening, 1 tsp. vanilla. Make cookie sandwiches.

APPLE COOKIES Charlotte Traxler

1/2 c. butter or oleo
1 1/3 c. brown sugar
1 egg
2 c. flour
1/2 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon
1/4 c. apple juice or milk
1 c. raisens
1 c. chopped nuts
1 c. finely chopped apple

Cream butter and sugar, add egg and mix well. Add flour mixed with other dry ingredients. Add raisens and apple. Bake at 400° 10-12 min. Glaze while warm.

Glaze:
1 Tbls. butter
1 1/2 c. powdered sugar
1/4 tsp. vanilla
1/8 tsp. salt
2 1/2 Tbls. milk

CHINESE CHEWS Carole Stoy

1/2 c. butter or oleo
1/2 c. brown sugar   cream together

Add 1 c. flour. Spread in shallow pan (8x8 in.) A crumb like consistency. Bake 10 min. in moderate oven, 350°.

Mix:
1 c. brown sugar
2 Tbls. flour
1 1/2 c. coconut
1 tsp. vanilla
pinch of salt
1/4 tsp. baking powder
1 c. chopped nuts

Beat 2 eggs and add to above mixture. Spread on top of baked mixture and bake approx. 20 min. Cut into squares to serve.

SUGAR COOKIES Jo Janz

2/3 c. butter or oleo
2 c. white sugar
2 eggs

Beat until creamy.

1 tsp. baking powder
1 tsp. soda
1/2 c. sour milk
2 tsp. vanilla
1 tsp. salt

Add flour to make a very soft dough. Chill, roll, and cut. Bake 350° 10-15 min.

CONGO SQUARES Margaret Boehmke

1 c. margarine
1 box light brown sugar
3 eggs
2 3/4 c. flour
2 1/2 tsp. baking powder
1/2 tsp. salt
1-6 oz. pkg. cholate chips
1-8 oz. can coconut, (if desired)
1 c. nuts

Melt margarine, add box of brown sugar, lightly beat the eggs and add to sugar and margarine. Add flour, salt, and baking powder. Mix well and add choc. chips, coconut, and nuts. Bake in greased and floured 9 x 13 pan for 30-35 min. 350°.

SOUR CREAM COOKIES Joyce Grammes

Cream together:
2 c. sugar
1 c. butter
4 eggs
Blend the following:
4-5 c. flour
2 tsp. nutmeg
1 tsp. soda
2 tsp. to 1 Tbls. lemon juice
1 1/2 c. sour cream
Chill dough, drop from a spoon. Sprinkle with sugar. Bake 10 min. at 375°.

MASTER MIX BROWNIES Clara Powell

4 c. flour
8 c. sugar
2 1/2 c. cocoa
4 tsp. salt
2 c. shortening
4 tsp. baking powder
Mix , store in cool place.
When ready to use add:
2 eggs
2 c. mix
1 tsp. vanilla
2/3 c. nuts
Bake in greased pan
350° for 20-25 min.

The rest of our aays depends upon the rest of our nights.

CHOCOLATE MELLOW BARS   Nancy Wolf

6 Tbls. margarine
1 sq. unsweetened chocolate
1 c. sugar
1 tsp. vanilla
2 eggs
3/4 c. sifted flour
1/2 tsp. salt
1/2 tsp. baking powder
1/2 tsp. cinnamon
2 c. mini. marshmellows
1/2 c. chopped nuts

Melt margarine and chocolate in a suacepan. Remove from heat. Add sugar and vanilla, mix well. Add eggs 1 at a time. Beat. Sift together flour, salt, baking powder and cinnamon. Add to chocolate and mix well. Stir in nuts, spread into greased 11 x 7 in. pan. Bake at 350° for 20-25 min. Remove from oven, top with marshmellows. Let stand 2-3 min. Remove from oven, top with marshmellows. Let stand 2-3 min. Spread with a buttered spatula. Top with chocolate frosting.

MEXICAN NUT BALLS   Donna Herndon

3 Tbls. sugar
1/2 lb. butter (must be butter)
2 c. flour
1 c. nut meats, preferably pecans, chopped.

Let set until cool, then roll into balls and bake at 325° for 10 min.

NUTTY NOODLY CLUSTERS Donna Herndon

2 6 oz. pkgs. chocolate chips
2 6 oz. pkgs. butterscotch chips
2 cans 3 oz. chow mein noodles
1/2 c. peanuts

Combine chocolate and butterscotch chips and melt. Add noodles and nuts and dip out on waxed paper. Makes 24.

ROLLED OATMEAL COOKIES Mrs. Al Cook

2 1/2 c. sifted flour
1/2 c. granulated sugar
1 tsp. salt
1/4 tsp. soda
3/4 c. brown sugar
2 eggs
1 tsp. vanilla
3/4 c. shortening
2 c. Quaker or Mother's Oatmeal

Sift together flour, granulated sugar, salt and soda into bowl. Add brown sugar, eggs, and vanilla, mixing well. Cut in shortening until mixture resembles coarse crumbs. Add oats. Work with fingers until dough just holds together.
Sprinkle board lightly with confectioners sugar. Roll dough to slightly less than 1/4 in. thickness, cut with cookie cutters dipped in confectioners sugar. Place on lightly greased cookie sheets. Bake at 350° for 10-12 min. When cool they may be frosted or you may sprinkle colored sugar on them before baking.

APRICOT BUTTONS Carol Wenzel

1 jr. size jar baby food apricots
1/2 c. butter
1/3 c. sugar
1 egg yolk
1/2 tsp. vanilla
1 c. flour
1/2 tsp. salt
chopped nuts

Cream butter and sugar. Stir in egg yolk, 1/2 tsp. vanilla. Sift flour and salt together and add to creamed mixture. Shape into small balls. Dip balls in unbeaten egg white, roll in chopped nuts. Place about 2 in. apart on lightly greased cookie sheet. Make thumb print in center of each ball. Spoon apricots in thumbprint and bake about 30 min. in slow oven, 300 ° About 50 cookies.

The door to the human heart can be opened only from the inside.

CHOCOLATE CHIP COOKIES Nina Steele

Mix well:
2/3 c. shortening, part butter
1/2 c. granulated sugar
1/2 c. brown sugar
1 egg
1 tsp. vanilla

Sift & stir in:
1 1/2 c. sifted flour
1/2 tsp. soda
1/2 tsp. salt
1/2 c. nuts

Add 6 oz. pkg. semi-sweet cho. chips. Bake at 375° for 8-10 min.

Angel Cookies Margaret Boehmke

1/2 c. white sugar
1/2 c. brown sugar
1 c. shortening
1 egg
1 tsp. cream of tartar

2 c. flour
1 tsp. soda
1/2 tsp. salt
1 tsp. vanilla

Mix in order given. Roll in hand to form ball. Dip in water, then in sugar. Bake at 350° for 10 min., or until lightly browned.

CRACKLE TOP GINGER COOKIE Goldie Moore

1 c. shortening
1 c. sugar
1 egg
1 c. molassed
4 c. sifted flour
2 tsp. soda

1/2 tsp. salt
2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. cloves

Thoroughly cream together shortening and sugar. Add egg and mix well, stir in molasses. Sift together dry ingredients and combine with molasses mixture. Chill thoroughly, at least 2 hrs. Roll dough in balls 1 in. in diameter in palm of hand. Roll in sugar. Place 2 in. apart on greased cookie sheet. Bake at 350° for 18-20 min. Yield 5 dozen.

ICE BOX COOKIES

Mrs. Marguerite Gray

1 c. shortening
2 c. brown sugar
2 eggs
3 1/2 c. sifted flour
1 tsp. soda
1 tsp. vanilla
salt
1/2 c. nuts

Mix and refrigerate. Drop on a greased cookie sheet and bake in a 350° oven.

MOLASSES COOKIES

Mrs. Marguerite Gray

3/4 c. oleo
1/4 c. dark molasses
1 c. sugar
2 1/4 c. sifted flour
2 tsp. soda
1/2 tsp. each cloves, ginger, salt

Shape in a roll and refrigerate. Slice and roll in sugar. Bake on a greased cookie sheet at 350° to 375°. When done, press a 1/4 tsp. hole in each cookie, while hot, and fill with jelly.

PEANUT BLOSSOMS

Carolyn Fisher, Marguerite Gray, Marie Wiser

1 3/4 c. flour
1 tsp. soda
1/2 tsp. salt
1 egg
1/2 c. white sugar
1/2 c. brown sugar
1/2 c. shortening
1/2 c. peanut butter
2 Tbls. milk
1 tsp. vanilla
48 milk chocolate stars

Combine all ingredients except candy in large mixer bowl. Mix on lowest speed of mixer until dough forms. Shape dough into balls using a rounded tsp. for each. Roll balls in sugar. Place on ungreased cookie sheets. Bake at 375° for 10-12 min. Top each cookie immediately with a candy kiss, press down firmly so cookie cracks around edge.

A friend is a present you give yourself.

ZELMA'S SUGAR COOKIES Zelma Ritter

1 c. brown sugar
1 c. white sugar
1 c. shortening
1 tsp. vanilla
2 eggs
1 c. milk
1/2 tsp. salt
1 tsp. soda
4 tsp. baking powder
4 c. flour

Cream sugar and shortening, add eggs and mix well. Add milk and vanilla. Then add sifted dry ingred. Drop by tsp. on a greased cookie sheet. Flatten a little. Bake at 375° until done.

FUDGIE SCOTCH SQUARES Doris Seibert

1 1/2 c. graham cracker crumbs
1 can Borden Eagle Brand sweetened condensed milk (not evaporated milk)
1 6oz. semi-sweet chocolate morsels
1 6oz. pkg. butterschotch morsels
1 c. chopped nuts

Mix all together, press mixture into well greased 9 in. sq. pan. Bake at 350° for 30-35 min. Cool for 45 min., cut into 1 1/2 in. sqs., makes 36.

POTATO CHIP COOKIES Mrs. Marguerite Gray

1 c. shortening
1 c. brown sugar
1 c. white sugar
2 eggs
1 tsp. soda
1/2 tsp. salt
2 c. crushed potato chips
2 c. sifted flour
nuts or choc. chips (Opt)

Roll into balls and flatten with spatula on greased baking sheet. Bake at 350° until done.

NO BAKE FUDGE COOKIES Pat Sadler

1/2 c. milk , 2 c. sugar, 1 stick oleo, 5 Tbls. cocoa.

Bring to boil for 3 min. Add 2 Tbls.

(cont.)

NO BAKE FUDGE COOKIES (Cont.)

peanut butter, 1 Tbls. vanilla. Add 3 c. rolled oats. Mix and drop on waxed paper until cold.

PUDDING COOKIES Mrs. Al Cook

1 pkg. Butterscotch pudding
1/2 c. margarine or other shortening
1/2 c. firmly packed brown sugar
1 egg
1 1/2 c. unsifted all purpose flour
1 1/2 tsp. ginger
1/2 tsp. cinnamon
1/2 tsp. baking soda.

Combine pudding mix, butter and sugar; cream thoroughly. Blend in egg. Combine remaining ingredients, thoroughly blend into creamed mixture. Chill until firm. Roll on floured board to about 1/8 in. thickness: cut with cookie cutter. Bake on greased baking sheet for 10-12 min. at 350°. Makes about 3 dozen cookies.

GRAHAM CRACKER COOKIES Carol Wenzel

1 c. brown sugar
1/2 c. margarine
1/2 c. milk
12 graham cracker sqs.
3/4 c. chopped walnuts
12 chopped maraschino cherries

Combine sugar, butter, milk, and bring to boil. Add last two ingredients. Arrange crackers in bottom of 10 in. sq. pan. Top with 1/2 mixture. Top with thin vanilla frosting.

Brows may wrinkle, hair grow gray--
But friendship never knows decay.

CHOCOLATE CHIP BROWNIES Marie Wiser

1/3 c. shortening
2/3 c. brown sugar, packed
1 egg
1/2 c. milk
1 c. sifted flour
1/4 tsp. soda
1/2 tsp. salt
1 1/4 c. rolled oats
6 oz. pkg. semi-sweet chocolate chips
topping:
1/2 c. sugar
3 Tbls. orange juice
1 tsp. grated orange rind.

Heat oven to 375°. Grease cookie sheet. Mix shortening, brown sugar and egg thoroughly. Stir in milk. Sift flour, soda, and salt; stir into batter. Add rolled oats and chocolate pieces, blend well. Spread into pan. Bake 20 min. Just before brownies are done, mix and heat ingredients for topping. Pour syrup over hot baked brownies. Cool, cut into squares and serve.

CHOCOLATE CHIP (DROP SUGAR COOKIES)

Becky Hulliberger

2 1/2 c. flour
1/2 tsp. soda
3/4 tsp. salt
1/2 c. butter
1/2 c. shortening
1 c. sugar
1 tsp. vanilla
2 Tbls. milk
1 lg. egg
(2 if small)

Cream together butter, shortening, sugar, vanilla, and egg until fluffy. Stir in dry ingredients until smooth, then blend in milk. Add 1 c. choc. chips. Drop by tsp. onto ungreased cookie sheet, flatten with bottom of glass dipped in sugar. Bake 400° 10-12 min.

Where there is room in the heart there is always room in the house.

PEANUT BUTTER COOKIES   Marge Orr

1/2 c. butter
1/2 c. peanut butter
1/2 c. white sugar
1/2 c. brown sugar
1 egg, well beaten
1 1/4 c. sifted flour
1/2 tsp. baking powder
3/4 tsp. soda
1/4 tsp. salt

Cream the two butters together. Add sugars, then well beaten egg. Sift together dry ingredients and add to cream mixture. Chill dough well. Form into balls the size of a walnut. Flatten with fork dipped in flour, making crisscross pattern. Bake at 375° for 12 min.

CAKES

GINGER BREAD CAKE-MOIST   Clara Powell

1/2 c. shortening (Blend well)
1/2 c. sugar

1 egg
2 1/2 c. flour
1 1/2 tsp. soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/2 tsp. salt
1 c. molasses, dark
1 c. hot water

Put together in the above order, greased pan.

7 UP CAKE   Doris Siebert

1 box Duncan Hines Lemon cake mix
1 box of instant lemon pudding
1/2 c. Wesson oil
4 eggs

Mix all items well, pour 1 10oz. bottle of 7 Up into mixture, stir until it stops foaming. Bake in greased tube pan at 350° until it springs back to touch or inserted straw comes out clean.

SAUSAGE CAKE Mrs. Goldie Moore

1 lb. pork sausage
1 1/2 c. firmly packed brown sugar
1 1/2 c. sugar
2 egg, lightly beaten
3 c. sifted flour
1 tsp. baking powder
1 tsp. pumpkin pie spice
1 tsp. baking soda
1 c. cold strong coffee
1 c. raisins
1 c. walnuts, chopped
1 tsp. ginger

In mixing bowl, combine meat and sugars and stir until well blended. Add eggs and beat well. Mix together sifted flour, ginger, baking powder, and pumpkin pie spice. Stir baking soda into coffee. Add flour mixture and coffee alternately to meat mixture, beating well after each addition. Pour boiling water over raisins and let stand 5 min. Drain well and dry raisins on a cloth. Fold raisins and nuts into cake batter. Turn batter into a well greased and floured Bundt cake pan. Bake 1 1/2 hrs. at 350° or until done. Cool 15 min. in pan before turning out.

NO EGG CAKE (SPICE) Linda Deines

1 c. water
1 c. gran. sugar
1 tsp. soda
1/2 tsp. cinnamon
1 tsp. allspice
1 tsp. baking powder
1 c. raisins
1/2 c. butter or shortening
1 c. walnuts

Put all together in saucepan and cook 1 minute. Cool, add 2 c. flour and bake in loaf pan 350°. Last 15 min. add topping of 1 c. brown sugar, 1/2 c. oleo, 1 c. coconut. Melt and spread on cake. Brown in oven about 15 min.

The best way to have a friend is for you to be one.

BLUEBERRY CAKE Mrs. Mildred Stoy

1 c. shortening
1 1/2 c. sugar
2 tsp. vanilla
4 eggs, separated
3 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
2/3 c. milk
1/2 c. sugar
3 c. blueberries, fresh frozen or canned and drained.
1 Tbls. flour
sifted, powdered sugar

Cream together shortening and 1 1/2 c. sugar. Add vanilla and egg yolks, beat until light and fluffy. Sift together 3 c. flour, baking powder and salt. Add alternately to creamed mixture with milk. Beat egg whites until stiff, gradually add 1/2 c. sugar. Fold into batter. Add blueberries mixed with 1 Tbls. flour. Pour into greased 13 x 9 in. pan. Bake in moderate 350° for 50 min. or until cake tests done. When cool sprinkle with powdered sugar. Makes 12-16 servings.

LEMON EXTRACT CAKE Donna Herndon

1 lb. margarine
2 1/2 c. sugar
3 oz. lemon extract
6 eggs
3 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
4 c. chopped pecans
1 lb. candied cherries
3 slices candied pineapple (chopped, use red and green colored pineapple)
1/2 c. flour

Cream butter, sugar well, add extract, beat in eggs 2 at a time. Add flour, baking powder, salt to mixture. Mix nuts, cherries, pineapple with the 1/2 c. flour. Add to batter, mix well. Grease pan and flour well. Bake at 300° 1 hr. and 45 min. to 2 hrs. Bake in a tube pan. Makes a large holiday season cake.

PRUNE CAKE Doris Siebert

3 eggs
1 c. cooking oil
1 tsp. soda
1 tsp. allspice
1 tsp. vanilla
1 c. cooked prunes, cooled
1 1/2 c. sugar
2 c. flour
1 tsp. cinnamon
1 tsp. salt
1 c. buttermilk
1 c. chopped nuts

Combine eggs and oil, beat. Add dry ingred. alternatly with buttermilk, add vanilla. Loosely fold in prunes and nuts mix well. Bake in angle food pans at 350° for 45 or 50 min. While cake is still hot remove from pan and pour sauce over it.

Sauce:

1 c. sugar
1/2 tsp. soda
1 stick butter
1/2 c. buttermilk
1 Tbls. corn syrup
1/2 tsp. vanilla

Combine all items and boil 2 min. Pour over hot cake slowly so it will soak in.

Pineapple Cake Joanne Kuekowski

9 x 13 pan
1 c. sugar
2 eggs
2 Tsp. soda
1/2 c. butter
2 c. flour
1/2 tsp. salt

1 can (#2) pineapple crushed and juice. Mix together and put in greased pan. Mix 2/3 c. brown sugar and 1 c. walnuts meats. Sprinkle on top. Bake at 350° for 40 min.

SALAD DRESSING CAKE Clara Powell

2 c. flour
5 Tbls. cocoa
2 tsp. soda
1 c. salad dressing
1 c. sugar
1 c. water
2 tsp. vanilla

Mix all ingred. together and bake in mod. oven for 30 mins. 350°. This is a good moist cake.

OATMEAL CAKE Clara Powell

1 1/4 c. boiling water
1 c. quick oats.
Set aside for about 15 min.

1/2 c. oleo
1 c. brown sugar
1 c. white sugar
1 tsp. vanilla
2 eggs
1 1/2 c. flour
1 tsp. soda
1/2 tsp. salt
3/4 tsp. cinnamon
1/4 tsp. nutmeg

Mix together in above order. Grease pan.

Topping:
1/4 c. oleo
1/2 c. brown sugar
3 Tbls. cream
1/2 c. nuts
3/4 c. coconut

Melt oleo and mix together, put on cake, then brown lightly in oven.

SOUR CREAM COFFEE CAKE Pat Sadler

1 stick oleo or butter
1 c. sugar
2 eggs
1 tsp. soda (mix with
1 c. sour milk or cream)
1 1/2 c. flour
1 1/2 tsp. baking powder
1 tsp. vanilla

Cream butter, sugar, and eggs. Add sour milk and vanilla. Mix in remaining ingred. Pour into greased Bundt pan.

Sprinkle with topping made of:
1/4 c. sugar
1/2 tsp. cinnamon
1/2 c. chopped nuts

Dot with extra butter, bake at 350° for 45 min.

DUMP CAKE Mrs. Al Cook

Spread coconut in bottom of a 9x13 " pan. Add a can of crushed pineapple. Pour a box of yellow cake mix (dry) then sprinkle brown sugar over cake mix. Melt 2 sticks of oleo and pour over sugar. Bake at 350° for 25 to 30 min.

CINNAMON APPLESAUCE CAKE Nell Fisher

3/4 c. butter
1 c. dark brown sugar (firmly packed)
3 eggs
3 c. sifted all purpose flour
3 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt
2 tsp. cinnamon
1 tsp. ground cloves
2 c. canned applesauce
1 c. raisins
1 c. chopped walnuts

Cream butter and sugar thoroughly. Beat eggs into creamed mixture, one at a time. Sift together flour, baking powder, baking soda, salt and spices. Add sifted flour mixture and applesauce alternately to creamed mixture. Stir in raisins and nuts. Grease and flour a 9x13x2 in. pan and line bottom with waxed paper. Pour batter into pan and bake at moderate heat. 375° for 45 min., or until cake tests done. Cool in pan for 10 min. Remove to cake rack and cool thoroughly. Frost with Old Fashioned Carmel Frosting. Makes 12-16 servings.

Old Fashioned Carmel Frosting

1/2 c. butter, 1 c. brown sugar, firmly packed, 1/4 c. milk, 2 c. sifted confectioners sugar.

Melt butter in a skillet. Add brown sugar and cook over low heat, about 3 min., stirring constantly. Add milk and stir until mixture comes to a boil. Remove from heat and cool. Add sugar slowly, beating after each addition until frosting is thick enough to spread.

FLUFFY FROSTING Donna Herndon

1 c. granulated sugar
1/2 c. oleo
1/2 c. shortening
1 tsp. vanilla

Beat all together 15 min. Then add 3/4 c. pet milk (lukewarm) and beat until the consistency you want. (2-3 min.)

OATMEAL CAKE AND TOPPING   Rhoda Ritter

1 c. oatmeal
1 1/3 c. boiling water
Pour water over oatmeal, let stand, then beat.
Cream:
1 c. white sugar
1 c. brown sugar
2 eggs
1 stick oleo
Sift:
1 1/3 c. flour
1 tsp. cinnamon
1 tsp. soda
1/2 tsp. salt
Mix and bake 35 min. at 350°
Topping:
Mix 4 Tbls. oleo
    1 c. brown sugar
    1/2 c. nuts
    1 c. coconut
    1/2 c. cream or evap. milk
Spread over top of baked cake and put under broiler for short time. Watch closely.

APPLE CAKE Rosemary Mandrick

Peel and dice 4 sml. apples. Add 2 tsp. soda to apples.
1 c. butter
2 c. sugar
3 eggs
3 c. flour
1 tsp. vanilla
1 c. chopped nuts
1 tsp. nutmeg
1 tsp. cloves
1 tsp. cinnamon
Cream together butter and sugar and add spices and mix. Lastly add apples, nuts, and 1 c. white raisins or dates. Bake 1 hr. at 350° in lg. oblong baking pan.
Good served with whipped topping.

CAKE FILLING   Beverly Luse

1 c. nuts, chopped
3/4 c. brown sugar
3/4 c. cream
1 tsp. brandy flavor
Boil until proper consistency. Cool. Use between layers. Allow cake time to cool.

LEMON CHEESE CAKE Clara Powell

1pkg. lemon gelatin
1 c. boiling water
Mix together and cool

1 8oz. pkg. cream cheese
beat with 1 c. sugar
1 tsp. vanilla

Chill 1 can evap. milk in freezer for a couple hours and then take and beat until milk peaks. Mix all ingredients together. Pour over crackers made by mixing together 1 pkg. graham crackers, 1 stick margarine. Put in refrigerator.

BUSY DAY CAKE Pat Sadler

1 pkg. Duncan Hines yellow cake mix
1 pkg. instant lemon pudding
4 eggs 3/4 c. cold water
1/2 c. cooking oil
Put everything into one bowl. Beat with mixer for 10 min. Bake in tube pan at 350° for 1 hr. Turn pan upside down until cool. Dust with powdered sugar.

ANGEL FOOD AND ICE CREAM CAKE Pat Sadler

1 angel food cake
1 qt. vanilla ice cream

1 lg. pkg. Jello (any flavor)

Mix Jello with 2 1/4 c. hot water, add ice cream and mix until cream has melted. Break cake into pieces the size of golf balls, and place in angel food cake pan. Pour Jello mixture over cake and set in refrigerator until set.

MOCK ANGEL FOOD CAKE (Bars) Margaret Boehmke

1 c. sugar
1 c. flour
3 tsp. baking powder

1 c. boiling milk
3 egg whites, beaten stiff
pinch of salt

Sift dry ingred. 6 times. Add milk, fold in egg whites. Bake in 9x13 pan at 350°. Ice with powdered sugar frosting and top with chopped peanuts or coconut. Cut into squares.

MOIST PINEAPPLE CAKE Donna Herndon

1/2 lb. oleo
1 c. sugar
3 eggs
1 1/2 c. flour
1/2 tsp. nutmeg
1 1/2 tsp. soda
1/2 tsp. cinnamon
1 can (20 oz.) undrained crushed pineapple
1/2 c. nuts

Melt butter, beat eggs and sugar together. Add melted butter and flour alternately. Add spices and soda, fold in pineapple and nuts. Bake in greased pan at 350° for 35 min.

APPLE CAKE Betty Locher

1 pkg. yellow cake mix
1 can (1 lb. 5 oz.) apple fruit filling
3 eggs
2 Tbls. water

Combine in large mixing bowl, cake mix, apple fruit filling, 3 eggs and water. Blend and beat as directed on pkg. Bake in a 9x13 pan, generously greased and lightly floured for 40-50 min., or until top springs back when touched. Make a powdered sugar icing and add a little cinnamon. While cake is hot pierce with fork and add iceing. Then pierce again so icing runs into cake.

FIESTA BANANA CAKE Carol Wenzel

Cream: 1 1/2 c. sugar
1/2 c. vegetable shortening
2 egg yolks
1 c. mashed bananas (3)

Add: 1/2 c. sour milk
1 tsp. vanilla
2 c. flour (to which 1 tsp. soda and 1 tsp. baking powder has been added)

And last fold in: 2 eggs whites, beaten until stiff.

(This is good in loaf or layer cake.) Bake at 350°. Layers 25 min. Loaf 50-55 min.

FROSTING Betty Locher

1 c. milk
3 Tbls. flour

Cook over med. heat until a paste, let cool.

Add:
1/2 c. Crisco
1/2 c. butter
1 c. sugar
1 tsp. vanilla

Beat until real fluffy. Add anything you want, nuts, pineapple, etc.

OATMEAL CAKE Betty Locher

1 1/2 c. boiling water
1 c. uncooked oatmeal
1/2 c. butter
1 c. brown sugar
1 c. white sugar
2 eggs
1 1/2 c. flour
1 tsp. soda
1 tsp. cinnamon
1/4 tsp. salt
1 scant tsp. baking powder

Pour boiling water over oatmeal and let stand 20 min. Cream together butter and sugar, add eggs, mix well. Sift together flour, soda, cinnamon, baking powder and salt. Blend in oatmeal mixture. Pour in lg. baking pan. Bake 50 min. at 350° oven. While warm cover with the following topping.

1/2 stick butter
1 c. brown sugar
1/2 c.canned milk
1 c. coconut
1/2 c. nut meats

Mix together and top cake. Put under broiler until coconut starts to brown.

SHORT CAKE Iva Fisher

1 egg
2/3 c. sugar
1 1/2 Tbls. baking powder
2 c. flour
1/2 c. butter
2/3 c. milk

Mix well. Bake at 350°.

Bakery Shop Frosting Margaret Boehmke

1c. powdered sugar
1 egg white
2 Tbls. milk
pinch of salt
1 tsp. vanilla
1/2 c. Crisco

Beat until fluffy. Then add 1 more cup of powdered sugar and beat again.

SOUR CREAM CAKE   Nancy Gill

1/4 lb. butter	2 c. flour
1 c. sugar	1 tsp. baking powder
2 eggs	1 tsp. baking soda
1 c. sour cream	1/4 tsp. salt
1 tsp. vanilla	

Cream butter, add sugar and eggs and beat. Add sour cream and vanilla and beat. Add sifted dry ingredients and beat well. Pour half of batter in a greased tube pan. Sprinkle with 3/4 of the topping mixture. Add rest of batter and sprinkle with rest of topping.

Topping:

1/4 to 1/2 c. sugar	1 c. chopped walnuts
1 tsp. cinnamon	

Bake at 350° for 45 min. Do not open oven door during baking.

FRUIT COCKTAIL CAKE Donna Herndon

1 1/2 c. flour	1 can fruit cocktail
1 c. sugar	1 tsp. vanilla
1 tsp. salt	Top with 1 c. brown sugar
1 tsp. soda	and 1/2 c. chopped nuts.
1 beaten egg	

Bake at 350° 40 min. Top with whipped cream.

BANANA NUT BREAD OR CAKE Pat Sadler

1/2 c. shortening	1 c. sugar
2 eggs	3 lg. ripe bananas, mashed
3 c. flour	
1 tsp. baking powder	1 tsp. baking soda
1 c. sour milk	1/2 c. nuts

Cream sugar, shortening, and eggs. Add soda and baking powder and bananas. Mix well, add flour and nuts. Bake in greased loaf tin 1 hr. at 350°.

HAWAIIAN PINEAPPLE CAKE Pat Sadler

1/2 c. butter, creamed
2 beaten egg yolks
24 graham crackers, rolled fine
1 c. white sugar
1 c. milk
2 tsp. baking powder mixed with crackers
1 tsp. vanilla
1 c. walnuts, chopped

Mix all together, fold in 2 beaten egg whites. Bake 30 min. at 350°.

Topping:
1 can crushed pineapple (Dole #211)
1 c. white sugar

Boil slowly 10 min. Spread on cake while warm. Serve with whipped cream.

MIRACLE WHIP CAKE Pat Sadler

Cream: 1 c. Miracle Whip
4 Tbls. cocoa
1 c. sugar
1 tsp. vanilla

Add: 2 c. flour
2 tsp. baking soda
1 tsp. salt
1 c. lukewarm water

Bake at 350° for 35 min. May add 1/2 c. nuts.

7 UP CAKE Pat Sadler

3 sticks butter
3 c. sugar

Cream together 15 min. Add 5 eggs one at a time. Add 3 c. flour, 2 tsp. lemon extract. Fold in 3/4 c. 7 Up. Pour into greased 12 c. Bundt pan. Bake at 325° for 1 to 1 1/4 hrs.

QUICK AND EASY CUPCAKES Joyce Grammes

Sift into bowl:
1 1/2 c. sifted flour
1 c. sugar
3 Tbls. cocoa
1 tsp. soda
1/2 tsp. salt

Add:
1/3 c. melted shortening
1 tsp. vanilla
1 Tbls. vinegar
1 c. cold water

Beat well, pour into greased tins and bake at 350° for 1 hr.

COFFEE CAKE (Continued)

Mix 1/2 c. sugar, 1/2 c. nuts, 1 Tbls. cinnamon. Sprinkle one-half mixture over batter, add remaining batter, add remaining mixture.

BROWNIE CAKE Mrs. Vernie Nichols

Step 1: 2 c. white sugar
1/4 tsp. salt
2 c. sifted flour
Step 2: Mix and boil 1 min only:
1 stick oleo, 1 c. Spry,
4 Tbls. cocoa, 1 c. water
Step 3: Mix # 1 and # 2 together
Step 4: Mix 1/2 c. buttermilk, 2 eggs slightly beaten, 1 tsp. soda, 1 tsp. vanilla, 1/4 tsp. cinnamon
Mix #4 into 1, 2, 3.
Step 5: Bake 20 min. at 400° in a greased 15x17 pan, batter is quite thin. Heat: 1 stick oleo, 4 Tbls. cocoa and boil 1 min. only. Add to a mixture of 5 Tbls. milk, 1 lb powdered sugar, 1 tsp. vanilla. Mix in 1/2 c. nutmeats. Spread on warm cake, fresh from the oven.

AMERICAN BEAUTY CAKE Mrs. Vernie Nichols

2 oz. red food coloring
3 Tbls. cocoa
1/2 c. shortning
1 1/2 c. white sugar
2 eggs
1 c. buttermilk
2 1/2 c. sifted cake flour
1/2 tsp. salt
1 tsp. vanilla
1 Tbls. vinegar
1 tsp. baking powder

Mix food color with cocoa and let stand. Cream shortening with sugar, add eggs and color mix. Mix very well, about 8-10 min. Add buttermilk, cake flour, salt and vanilla, beat again for 8-10 min. Remove from the mixer and add vinegar and soda that have been mixed together and mix by hand. Pour into 2 greased 8 in. pans and bake at 350° for 30-35 min. Split layers and frost 4 layer cake with a mixture of dream whip and vanilla pudding.

CRUM CAKE Anne Martin

2 1/2 c. sifted all purpose flour
3/4 c. sugar (white)
1 c. brown sugar
3/4 c. oil
1 tsp. cinnamon

Mix good the above for 3 min. on med. speed, then add to mixture:

1 tsp. soda
1 tsp. baking powder
1 c. buttermilk
1 egg

Beat 3 min. on med. speed and pour into round layer cake pans. Bake at 350° 30 min. or longer. Test to see if done. Frost with carmel frosting.

CARMEL FROSTING

1/4 lb. or 1 stick of oleo
1 c. brown sugar

Melt oleo, add sugar and boil 2 min. Add 1/4 c. milk and bring to rolling boil. Cool until lukewarm, then add 2 c. powdered sugar and 1 tsp. vanilla. Beat till smooth, spread on Crum Cake (above).

CHERRY CHOCOLATE DEVILSFOOD M. Boehmke

2/3 c. butter
2 c. sugar
2 beaten eggs
2 sq. chocolate, melted
3 c. cake flour
2 t. soda
1 t. salt
2 c. liquid (cherry juice and enough sour milk to make 2 c.).
2 egg whites, beaten
cherries, med. bottle

Mix in order given. Fold in egg whites and cherries last. Bake in lg. loaf pan at 350° for 50 min.

CHOCOLATE MIRACLE WHIP CAKE Nancy Gill

1 c. Miracle Whip
1 c. sugar
3/4 c. cocoa
1 c. warm water
2 tsp. soda
2 c. flour
1/2 tsp. salt
2 tsp. vanilla

(Continued .

CHOCOLATE MIRACLE WHIP CAKE (Continued)

Mix sugar and cocoa together. Add Miracle Whip and mix well. Put soda in water and gradually add soda water and flour to first mixture. Add salt and vanilla. Bake for 25-30 min. at 350°. Frost with a butter frosting.

CARROT CAKE Nancy Gill

Beat well: 2 c. sugar
1 1/2 c. oil
4 eggs
Add: 3 c. grated carrots
2 c. flour
2 tsp. cinnamon
2 tsp. baking soda
1 tsp. salt

Beat all ingredients well and stir in 1 c. nuts. Grease and flour 9x13 in. oblong pan. Bake at 350° for 50-60 min.

Frosting: 1-3 or 4 oz. pkg of cream cheese.
1/2 box powdered sugar, more if needed
1/4 c. butter
1/2 tsp. vanilla. Beat well.

COOKIE SHEET CAKE Nancy Gill

Boil together: 1/4 c. cocoa
1/2 lb. margarine
1 c. water

Mix together 2 c. flour, and 2 c. sugar. Mix this with cocoa mixture. Add to this and beat 1/2 c. buttermilk, 2 eggs, 1 tsp. soda, 1 tsp. vanilla. Pour on a greased cookie sheet and bake for 15-20 min. at 350°.

Frosting: Boil 1/4 c. cocoa, 1/3 c. milk, and 1 stick oleo. Mix with 1/2 c. nut meats, 1 tsp. vanilla and box powdered sugar. Put hot frosting on hot cake.

SHEET CAKE Marge Mc Govney

2 c. flour
2 c. sugar
1 c. water
3 1/2 Tbls. cocoa
1/2 tsp. salt
2 sticks oleo
1/2 c. buttermilk
1 tsp. soda
1 tsp. vanilla
2 eggs

Measure flour and sugar, set aside. In pan bring to boil water, cocoa, salt, oleo. Remove from stove and add buttermilk, soda, vanilla, and eggs, mix with flour and sugar. Grease and flour cookie sheet and bake at 400° for 20 min.

Frosting: Bring to boil on stove 1 stick oleo, 6 Tbls. milk, 3 1/2 Tbls. cocoa. Remove and add 1 box conf. sugar, 1/2 c. nuts, 1 tsp. vanilla. Spread on warm cake.

SOUR CREAM CAKE Joyce Grammes

Beat:
1 stick oleo
1 c. white sugar
Add: 2 eggs, one at a time
and 1 c. sour cream thinned with 1/4 c. butter milk.
Sift together and mix in:
2 c. flour
1 tsp. baking powder
1 tsp. salt
1 tsp. soda
1 tsp. vanilla

Pour into a tube pan greased and floured, 1/3 of batter and add 1/2 of the following: 1 c. chopped nuts, 1/2 c. sugar, 1 tsp. cinnamon. Pour in rest of batter and put other half of sugar mixture on top. Bake at 350° for 45 min.

GOOD PLAIN CAKE Mrs. Iva Fisher

1 c. sugar
2 Tbls. butter

Cream until fluffy. Add 1 beaten egg, beat hard. Sift 2 c. flour and 2 tsp. baking powder. Add dry ingredients alternately with milk. Add flavoring, beat hard. Bake in two layers at 350°.

30 MINUTE CAKE Carol Wenzel

2 sticks oleo 1/2 c. buttermilk
4 Tbls. cocoa 2 eggs
1 c. water 1 tsp. soda
2 c. sugar 1 tsp. cinnamon
2 c. flour 1 tsp. vanilla

Bring to boil 2 sticks oleo, cocoa and water. While still hot pour over sugar, flour and add buttermilk, eggs, soda, cinnamon and vanilla. Bake in 10 1/2 x 15 1/2 x 1 in. cookie sheet at 400° for 15 min.

Frosting: Bring to boil 1 stick oleo, 4 Tbls. cocoa, 6 Tbls. milk. Add 1 lb powdered sugar and 1/2 c. chopped nuts.

APPLE NUT CAKE Jan Kinsey

Beat well 1 3/4 c. sugar and 2 eggs. Add 1 c. oil and mix until creamy. Sift together and mix well with above: 2 c. flour, 1 tsp. soda, 1 tsp. cinnamon, and 1 tsp. salt, add 1 tsp. vanilla. Fold in 2 c. diced tart apples and 1 c. chopped nuts. Turn into well greased and floured 9x13 in. pan and bake for 45-50 min. in a 350° oven. Sprinkle with powdered sugar while still warm.

DATE CUPCAKES Goldie Moore

like Barbara
Just Wonderful Cup Cakes

Mix and cool:
1 1/2 c. boiling water and 1 tsp. soda
1 c. chopped dates
In elec. mixer cream together:
3/4 c. shortening 1 tsp. vanilla
1 c. white sugar

Add: 2 slightly beaten eggs. Add dry ingredients: 1 1/2 c. sifted flour plus 2 Tbls., 3/4 tsp. soda and 1/4 tsp. salt and mix. Add date mixture and blend. Pour into greased muffin tins. Mix 1/2 c. pecan pieces, 1/4 c. sugar, 1/2 c. choc. chips and sprinkle some on each cake as frosting. Bake 20 min. at 375°.

OLD FASHIONED DEVILS FOOD CAKE C. Wenzel

Bake in moderate oven, 375°
2-8 in. or 9 in. round pans 30-35 min.
Oblong 13 in. x 9 in. pan 30-35 min.
2-8 in. sq. pans 25-30 min.
2 1/2 doz. cupcakes 18-22 min.
Sift together: 2 c. all purpose flour, 1 tsp. salt. Set aside. Add 1 3/4 c. sugar gradually to 1/2 c. shortening, creaming well. Blend in 2 unbeaten eggs. beat well. Combine 1/2 c. cocoa and 1 c. hot coffee. Stir to dissolve. Add to creamed mixture, add the dry ingredients gradually. Blend thoroughly. Dissolve: 1 tsp. soda in 1/2 c. boiling water. Add to batter and mix well. Turn into pans, well greased and lightly floured on the bottom. Cool and frost.

ONE EGG CAKE Carol Wenzel

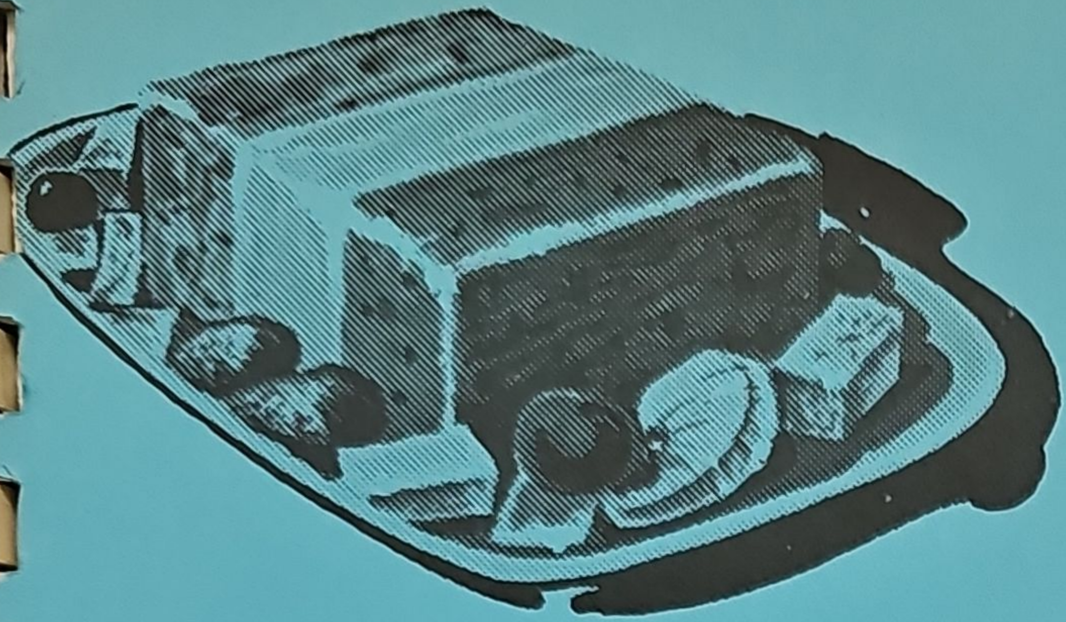
1 3/4 c. sifted cake flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. shortening
1 c. sugar
1 egg (unbeaten)
1 tsp. vanilla
2/3 c. milk

Sift together dry ingredients, set aside. Cream shortening. Slowly add sugar, egg and vanilla. Add flour mixture alternately with milk. Pour in 8 in. sq. pan. Bake at 350° for 35-40 min. Cool in pan 10-15 min.

APPLE CAKE Janet Allen

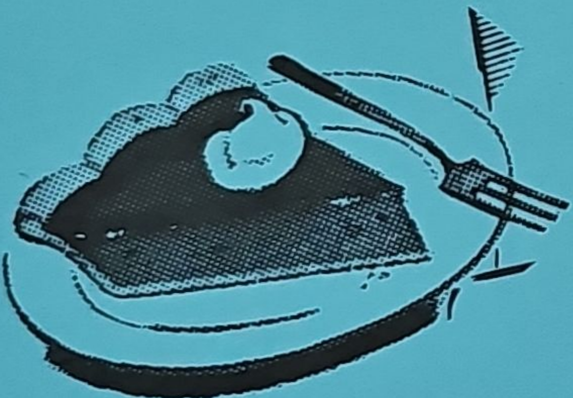
1 1/3 c. Wesson oil
2 c. sugar
2 eggs, beaten
3 c. fresh, diced apples
3 to 3 1/4 c. flour
1 tsp. cinnamon
1 t. soda
1 t. salt
2 t. vanilla
1 c. nut meats

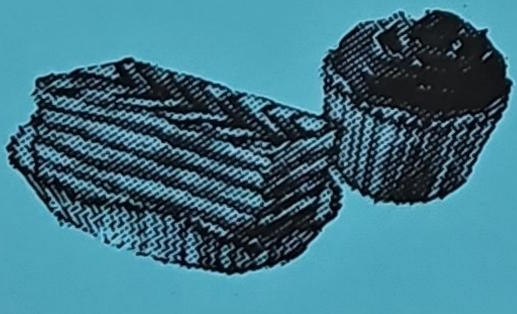
Combine oil with sugar. Add eggs and mix well. Add apples, flour, cinnamon, soda, salt, vanilla, and nuts. Bake in ungreased angel food pan at 350° for 1 hr. or more.



DAIRY QUEEN

DESERTS





CHERRY COBBLER Mrs. Carol Wenzel

4 Tbls. butter
2 c. sugar (save
 1 c. for cherries)
1 c. milk
2 c. pitted cherries
1/2 c. water
1/2 tsp. salt
4 tsp. baking powder
2 c. flour

Cream butter and add 1 c. sugar. Mix and sift flour, baking powder, and salt together. Add alternately with milk to the butter mixture. Mix until smooth and then turn into a buttered 9x13 pan. Mix cherries with remaining sugar, hot water and pour over dough. Bake 40 min. in a moderate (350° to 375°) oven. Serve warm with whipped cream or ice cream.

PINEAPPLE CHEESE CAKE Doris Siebert

Crust: 3 c. graham cracker crumbs
1 stick oleo
1 tsp. cinnamon
4 Tbls. sugar

Use 9x12 pan, unbaked

Filling: 2 8oz. cream cheese
1 c. sugar
1 tsp. vanilla
1 1/2 c. sour cream
1 lg. can pineapple,
 drained
4 eggs
1/2 tsp.
 vanilla
4 Tbls. sugar

Blend cream cheese first, add eggs, sugar and vanilla. Blend until smooth. Pour over crust, bake 30 min. at 350°. Remove from oven, spread with pineapple. Mix together sour cream, vanilla and sugar, spread over pineapple. Bake 10 min. more at 350°.

APPLE CRISP Mrs. Iva Fisher

Peel and slice (or cut up) 6 or 8 tart apples. Place in a buttered pan. Mix 2 Tbls. sugar, 1/4 tsp. cinnamon, 1/2 c. butter; pat this over apples. Bake at 400° until apples are tender. (You can add 1/2 c. brown sugar and a little water).

STRAWBERRY FLUFF Mrs. Doris Nickels

1/2 c. milk
1 1/2 c. miniature marshmallows
1 c. whipping cream
2 1/2 c. strawberries, washed, hulled, and cut in half
1/2 c. slivered almonds
whole berries for garnish

Heat milk to boiling; add marshmallows and stir at medium heat until they melt. Remove from heat and allow to cool thoroughly. Whip cream; fold berries and whipped cream into marshmallow mixture.

Dessert:
Pour into parfait glasses and chill for several hrs. When ready to serve, sprinkle with slivered almonds and garnish with whole berries.

Salad:
Pour mixture into a large bowl. Chill several hrs. When ready to serve, place a spoonful of strawberry mixture on lettace leaf. Garnish with whole berries.

EASY CHEESE CAKE Rosemary Mandrick

1. Mix together 1 small pkg. lemon Jello and 1 c. boiling water, chill.
2. Prepare graham cracker crust for 2 8 or 9" pies, 26 sq. crackers, plus 1/4 c. sugar and 1 stick melted oleo.
3. Whip 1 lge. can evaporated milk (which has been chilled at least 1 hr.)
4. Whip 8 oz. cream cheese, 1 c. sugar and 1 tsp. vanilla
5. Combine all and whip, pour into crust and chill.

CAKE FILLING Beverly Luse

1 c. nuts, chopped
3/4 c. brown sugar
3/4 c. cream
1 tsp. brandy flavor

Boil until proper consistency. (Continued)

CAKE FILLING (CONTINUED)

Cool, use between layers. Allow cake time to cool.

BANANA PUDDING   Lois Ziegler

1 c. sugar
2 Tbls. flour
1 c. milk
2 egg yolks
(save whites)
1 tsp. vanilla
vanilla wafers
bananas

Mix sugar and flour together; add egg yolks and cream well; add milk and cook slowly until slightly thick. Add vanilla and butter the size of a walnut. Line casserole with vanilla wafers and then slice a layer of bananas. Pour some of the custard mixture over, and repeat until bowl is full. Top with meringue of: egg whites, beaten until stiff; add 4 Tbls. sugar and 1 tsp. vanilla; put on top of pudding and brown in hot oven.

BLUEBERRY DESSERT   Pat Sadler

11 double graham crackers
Crush and add:
1/2 c. sugar
1/2 c. melted butter
Mix and press into 9 x 13 pan.
Mix 2 eggs, beaten
1/2 c. sugar
1/2 tsp. vanilla
8 oz. cream cheese
Spread over crust
Bake at 375° for 25 min. Cool.
Spread 1 can blueberry pie filling over this. Refrigerate until serving time. Garnish with whipped cream. Cherry may be substituted for blueberry.

APPLE CRISP   Rhoda Ritter

good

4 or more apples
1 c. flour
1/2 c. oleo
1 c. brown sugar

(Continued on next page.)

Peel and slice apples and place in bottom of 8 x8" pan. Combine other ingredients as per pie crust. Sprinkle over apples. Bake at 425° for 10 min. Then at 325° for 30 min. Top with whipped cream or ice cream.

STRAWBERRY ANGEL DESSERT Ilsa King

1 angel food cake
1 pkg. strawberry Jello
1 can evaporated milk (chilled)
1 10 oz. pkg. frozen strawberries
1 Tbls. lemon juice
8 drops red food coloring

Break up angel food cake in loaf pan. Whip milk. Dissolve Jello and food coloring in 2/3 c. boiling water. Add lemon juice. Add thawed strawberries, stir. Combine Jello to whipped milk. Spread in alternating layers over cake crumbs. Chill. This is very light and delicious. Goes well after a lamb dinner, or to serve to a group after a meeting.

GLORIFIED RICE Mrs. Al Cook

1 can (13 1/2 oz.) pineapple tidbits
1 c. Minute Rice
3/4 tsp. salt
6 maraschino cherries, diced
1 c. miniature marshmallows
2 c. prepared whipped topping

Drain pineapple, measuring syrup. Add water to syrup to make 1 1/4 c.; bring to a boil over high heat in a saucepan. Stir in rice and salt. Cover; reduce heat and simmer 5 min. Add cherries and pineapple. Chill thoroughly. Fold chilled rice mixture and marshmallows into prepared whipped topping. Makes 8 servings.

CHEESE PIE   Mrs. Doris Nickels

1. Graham cracker crust:
   20 crackers
   1/2 c. sugar
   1/2 stick butter

Mix; press into deep pie plate. Bake 30 min. at 350°; cool.

2. Beat and put in crust:
   2 beaten eggs
   1/2 c. sugar
   3 pkgs. cream cheese (3 oz.)
   1 Tbls. vanilla
3. Mix, spread on top:
   1/2 c. sugar
   1 pt. sour cream
   1 Tbls. vanilla
4. Sprinkle cracker crumbs over. Bake 10 min. Cool, chill.

PARTY TIME SALAD   Mrs. Vernie Nichols

1 #2 can crushed pineapple
1-3 oz. pkg. lime Jello
2-3 oz. pkg. cream cheese, softened
1/3 c. chopped pimento
1 envelope Dream Whip
1 c. diced celery
1 c. chopped walnuts

Heat pineapple to boiling, add Jello and stir until dissolved; chill until partly set. Add pimento to softened cream cheese add to Jello mixture and blend. Fold in whipped Dream Whip, celery and nuts. Put in 8" square pan or mold; chill. Cut in squares to serve.

OZARK PUDDING   Mrs. Jeanne Wilcox

1 c. diced raw apple
3/4 c. flour
1 egg
1/4 tsp. salt
1 tsp. baking powder
1 c. sugar
1 tsp. vanilla
1/2 c. chopped nuts

Stir all together and pour in greased baking dish. Bake for 30 min. at 350° or until apples are tender. Serves 6. Serve with ice cream.

STRAWBERRY MOLD Donna Herndon

1 lb. butter
1 qt. strawberries
2 1/2 c. sugar
3 well beaten egg whites
1 1/2 lb. vanilla wafers (coarsely crushed)
1 c. pecans

Cream above ingredients well, will curdle. Fold in 3 well beaten egg whites. Line a large cake tin with half of the vanilla wafers. Alternate with strawberry mixture, have crumbed wafers on top. Serve with whipped cream or ice cream and fresh strawberries.

CHEESE CAKE Donna Herndon

1. Graham cracker crust
2. Altogether in mixing bowl place
   2-8 oz. pkgs. Phil.Cream cheese
   1/4 c. sugar
   1 tsp. vanilla
   2 eggs

Beat until smooth, pour into pie shell and bake 30 min. at 375°.

3. Allow pie to cool, then pour sour cream topping on top and bake 5 more min.

Topping: 1/2 pt. sour cream
2 Tbls. sugar
1 tsp. vanilla

TUTTI-FRUITTI MARLOW Genie Swick

20 marshmallows
1 c. milk
1 1/2 c. Cool Whip
1 small can crushed pineapple
1/2 c. pecans
1 tsp. vanilla
1/4 c. maraschino cherries

Heat milk and dissolve marshmallows in it. When dissolved, cool and add Cool Whip; vanilla, & cut up cherries, pineapple and nuts. Pour in tray, refrigerate for 30 min. Stir mixture and freeze.

PINEAPPLE DESSERT Carol Wenzel

2 pkgs. vanilla instant pudding & pie filling
8 oz. pkg. cream cheese
20 oz. can crushed pineapple
1 Jiffy yellow cake mix
1 carton Cool Whip
Prepare cake mix as directed on package and bake in a greased 9 x 13 pan. Will make a thin cake layer. Soften cream cheese and mix with pudding, mixing pudding as directed. Spoon Cool Whip over pineapple and chill.

SWEDISH STRAWBERRY TORTE Violetta

3/4 c. vanilla wafers
1 qt. strawberries (quartered)
1/2 c. soft butter
1 c. whipped cream
1 c. powdered sugar
2 eggs
1/3 c. chopped nuts
Line bottom of pan with crushed wafers (reserve some for top). Mix butter, egg yolks and sugar thoroughly and fold in stiffly beaten whites. Spread over wafers, sprinkle nuts, add berries. Top with whipped cream and crumbs. Chill at least 4 hrs.

CHERRY PUDDING Genie Swick

Boil together: 1 c. cherries, 1 c. juice, 1/2 c. sugar.
Cake: 1/2 c. milk
butter, size of walnut
1 1/2 tsp. baking powder
1/2 c. sugar, 1 c. flour
Put batter in 8" square pan. Pour boiled mixture on top. Bake at 350° 30-45 min.

MARASCHINO GOODIES Doris Nickels

1 c. sifted flour
1/2 c. oleo
2 Tbls. powdered sugar

Mix like a pie crust and pat down in greased pan, 10x14". Bake at 375° until golden brown, about 20 min. While baking mix:

2 beaten eggs
1/2 c. oleo
3/4 c. sugar
1/3 c. flour
1/2 tsp. vanilla
1/2 c. nutmeats
1/2 c. coconut
1 8 oz. bottle maraschino cherries, cut in pieces and drained. Pour over first mixture and bake at 325° for 30 more min.

RHUBARB COBBLER Margaret Boehmke

4 c. rhubarb, cut up
3/4 c. sugar
1/4 c. shortening
1 egg, beaten
1/2 c. milk
1 c. flour
1 tsp. baking powder
1/4 tsp. salt

Spread rhubarb in a 9x11 flat baking dish. Mix next 7 ingredients as you would a cake, and pour batter over rhubarb.

1 c. sugar
2 Tbls. cornstarch
1/4 tsp. salt
2 Tbls. strawberry Jello powder

Mix above four ingredients and sprinkle over batter mixture; pour 1 c. boiling water over all. Bake at 370° for 45 min. to 1 hr.

RICE PUDDING Doris Siebert

1 c. sugar
1 qt. milk
3/4 c. rice (Uncle Ben's)
1 tsp. butter

Mix well. Simmer until rice is tender. Beat together 2 eggs, 2/3 c. coffee cream, 1 tsp. vanilla. Add to milk and rice after the rice is cooked and tender. Pour in pan, sprinkle with nutmeg. Cool.

CHERRY DESSERT Darlene Larrison

1 pkg. graham crackers, finely crushed
1/4 lb. oleo, melted
12 oz. pkg. Phil. cream cheese, softened
2 pkgs. Dream Whip (4 1/2 oz.), mixed
according to directions.
1 or 2 cans cherries, depending on size of
dish.

Mix melted butter and cracker crumbs. Press mixture into bottom of dish. Beat cheese into Dream Whip. Pour cheese and Dream Whip mixture on crumb crust. Dip cherries on to cheese mixture. Cover and chill.

MINT FLUFF Betty Leppala

25 larger marshmallows
1 small can evaporated milk
1 package Dream Whip

1. Heat marshmallows and evap. milk in double boiler until melted.
2. Prepare Dream Whip, sweeten to taste, add salt, green food coloring to desired color, and some peppermint flavoring.
3. Combine melted mixture and Dream Whip mixture, pour into 10 x 5 Pyrex pan. Refrigerate. Decorate with grated bitter chocolate.

STRAWBERRY FILLING Genie Swick

1 1/2 c. boiling water in pan
Add 1/8 tsp. salt 3/4 c. sugar
1 1/2 tsp. red food color 1 1/2 Tbls. strawberry Jello

Bring all to boil. In small container, mix 3 Tbls. corn starch in 2/3 c. cold water. Slowly add to boiling mixture, stirring constantly. Cook to desired consistency. Add 1/2 c. sugar to 1 qt. fresh strawberries.

Carmel Corn Clara Powell

6 qts. popped corn
2 c. brown sugar
1/2 c. white sugar
2 sticks oleo
pinch of cream of tartar
pinch salt
1 1/2 tsp. baking soda

Bring the sugars, oleo, cream of tarter, salt to a rapid boil. Boil for 5 min., then remove from stove and add the baking soda. It will cover it. Put in oven for 1 hr. at 200°. Remove from oven and put on cookie sheet or wax paper, separating the big clumps. Watch that oven is not too hot. I stir the corn after 1/2 hr. in the oven.

MILLION DOLLAR FUDGE Nancy Wolf

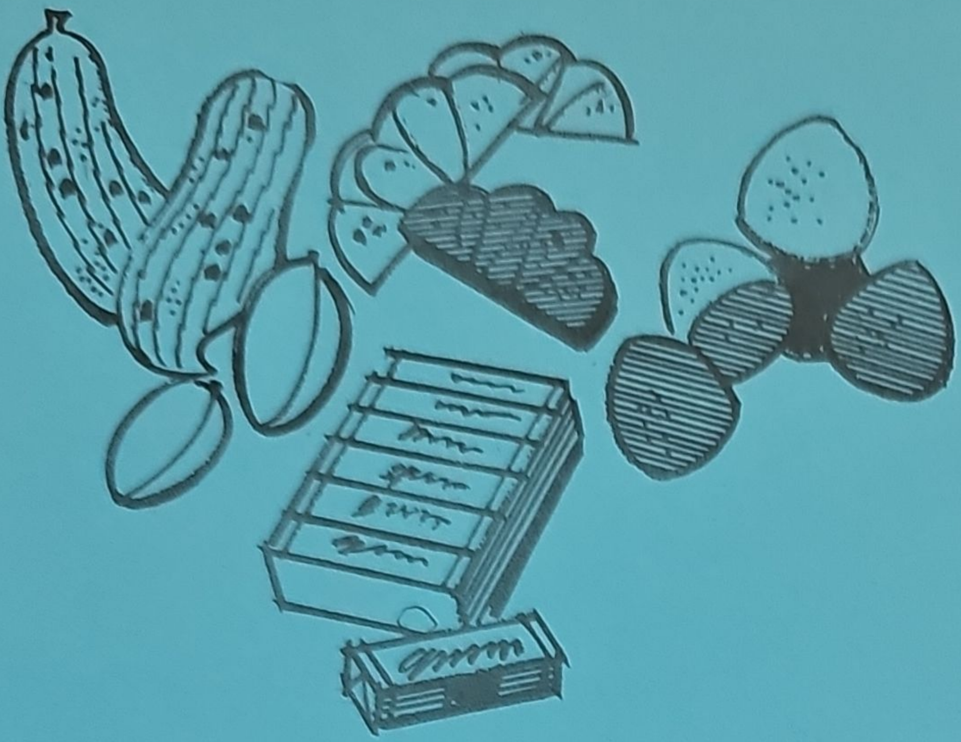
4 1/2 c. sugar
dash of salt
2 Tbls. butter
1 can evaporated milk.
1 pkg. (12-oz.) semi-sweet chocolate pieces
3 pkgs. (7-oz. each) German sweet choc.
1 jar (1 pt.) marshmallow cream
2 c. walnuts

Combine first four ingredients in a saucepan; cook over med. heat stirring constantly until mixture comes to a boil. Boil for 6 min., stirring constantly. Remove from heat, add remaining ingredients, stir just until chocolate is melted, pour into a buttered pan and chill.

HARD CANDY Mrs. Al Cook

4 c. white sugar
1 c. water
1 c. Karo syrup

Let come to hard crack stage. Take off heat and add flavoring and coloring. Pour on powdered sugar.



CANDY

JELLY BEANS

DIVINITY Mrs. Al Cook

Place in sauce pan over low heat:

2 c. sugar
1/2 c. white corn syrup
1/2 c. water

Stir until sugar is dissolved, then cook without stirring to 252° (a little dropped into cold water forms a hard ball). Remove from heat and pour, beating constantly, in a fine stream into:

2 egg whites, stiffly beaten

Continue beating until mixture holds its shape and loses its gloss.

Add:

1 tsp. vanilla 1/2 c. broken nuts

Drop quickly from tip of spoon onto waxed paper in individual peaks, or spread in greased shallow pan and cut into 1 in. sq.

CHURCH WINDOWS CANDY Goldie Moore

12 oz. pkg chocolate chips
1 stick oleo
1 c. chopped walnuts
1 (10 oz.) pkg. multi-color little marshmallow
1 7 oz. pkg coconut or more

Melt chips and oleo and cool, add nuts and marshmallows, divide in half to form 2 rolls, roll this in wax paper with the coconut under batter and some sprinkled on top to help form these rolls, about 2 in. in diameter by 12 in.-18 in. long. Freeze for 24 hrs., cut in slices 1/3 in. wide. Makes 3 doz. slices. Can be kept frozen for 6 months.

HOLLY CANDY Mrs. Al Cook

40 large marshmallows
1 stick margarine (melt together in double boiler.) Add 1 tsp. vanilla and green food coloring. Pour over 5 c. corn flakes, being careful not to smash flakes. Drop on wax paper by spoonful. Add red hots for decoration.

ALMOND BUTTER CRUNCH   Dorothy Keck

1 c. butter
1 1/3 c. sugar
1 Tbls. light corn syrup
3 Tbls. water
1 c. coarsley chopped toasted almonds
2 lg. milk chocolate bars
1 c. finely chopped toasted almonds

Melt butter in large pan. Add sugar, corn syrup and water. Cook stirring occasionally. Cook to 300°. Watch carefully after it reaches 280°. Stir in nuts, spread on foil 13x9 1/2, cool thoroughly. Spread with half the melted chocolate, spread with nuts. Cover with wax paper, turn over and spread with the rest of the chocolate and nuts.

PEANUT BRITTLE   Bernie Botke

3 c. sugar, 1 c. white syrup, 1/2 c. water
Boil to 280°.
Slowly stir in 3 c. salted nuts. Boil to 300°.
Remove from heat and add 2 tsp. baking soda, stirring quickly. Pour onto 2 lg. cookie sheets. Let spread by itself. Cool by lifting edges, turn over and crack into pieces.

TAFFY FAN FUDGE   Bernie Botke

2 c. sugar
1 c. milk
1 jar marshmallow
1 12 oz. crunch peanut butter
1 tsp. vanilla

Combine sugar and milk, bring to boil. Stir over med. heat to soft ball stage 238°. Remove from heat, stir in marshmallow, peanut butter, and vanilla. Beat until well blended. Pour into greased 9 in. pan.

PEANUT CLUSTERS   Doris Nickels

1 pkg. chocolate chips. Add 1 Tbls. shortening, stir in 1 c. salted peanuts. Drop by spoonfuls on wax paper or greased cookie sheet. Chill until firm.

DIVINITY   Mrs. Al Cook

Place in sauce pan over low heat:

2 c. sugar
1/2 c. white corn syrup
1/2 c. water

Stir until sugar is dissolved, then cook without stirring to 252° (a little dropped into cold water forms a hard ball). Remove from heat and pour, beating constantly, in a fine stream into:

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Continue beating until mixture holds its shape and loses its gloss.

Add:

1 tsp. vanilla   1/2 c. broken nuts

Drop quickly from tip of spoon onto waxed paper in individual peaks, or spread in greased shallow pan and cut into 1 in. sq.

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1 (10 oz.) pkg. multi-color little
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ALMOND BUTTER CRUNCH Dorothy Keck

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1 1/3 c. sugar
1 Tbls. light corn syrup
3 Tbls. water
1 c. coarsley chopped toasted almonds
2 lg. milk chocolate bars
1 c. finely chopped toasted almonds

Melt butter in large pan. Add sugar, corn syrup and water. Cook stirring occasionally. Cook to 300°. Watch carefully after it reaches 280°. Stir in nuts, spread on foil 13x9 1/2, cool thoroughly. Spread with half the melted chocolate, spread with nuts. Cover with wax paper, turn over and spread with the rest of the chocolate and nuts.

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Slowly stir in 3 c. salted nuts. Boil to 300°.
Remove from heat and add 2 tsp. baking soda, stirring quickly. Pour onto 2 lg. cookie sheets. Let spread by itself. Cool by lifting edges, turn over and crack into pieces.

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1 c. milk
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1 tsp. vanilla

Combine sugar and milk, bring to boil. Stir over med. heat to soft ball stage 238°. Remove from heat, stir in marshmallow, peanut butter, and vanilla. Beat until well blended. Pour into greased 9 in. pan.

PEANUT CLUSTERS Doris Nickels

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DIVINITY Milver Brunton

Beat 2 egg whites stiff. Set aside. Mix together:

2 1/2 c. sugar
1/2 c. white corn syrup
1/2 c. water

Cook until it forms a string 240°. Beat 1/2 this mixture into egg whites. Cook remaining mixture till it forms a hard ball in water, 270°, then beat into egg whites. Add tsp. vanilla and nut meats. Pour into 8x8 buttered pan. Cool.

PEANUT BRITTLE Rhoda Ritter

2 c. sugar
1 c. white corn syrup
1/2 c. water
2 c. raw peanuts
1/3 stick oleo
2 tsp. soda

Make in electric fry pan. Combine sugar and syrup in fry pan. Turn heat on high (425°). Add water, cook together til it spins a hair. (Approx. 15 min.). Add peanuts, cook until golden approx. 315 to 325 degrees. Add oleo and soda, quickly stir and pour on cookie sheet. Spread. Approx. 20 min. cooking time.

POP CORN BALLS Mrs. Al Cook

2/3 c. Karo light corn syrup
2/3 c. sugar
1/2 tsp. salt
Few drops food coloring
2 qts. popped corn

Bring Karo, sugar and salt to boil over med. heat and boil for two min., stirring constantly. Add food coloring, as desired. Gradually pour over popped corn, toss until coated. Shape the mixture into balls.

CARMEL CORN Margaret Boehmke

20 c. popped corn
1 c. butter
2 c. brown sugar
1/2 c. white syrup
2 tsp. salt

(Continued on next page.)

CARMEL CORN (Continued)

Boil ingredi.for 5 min. Remove from range and add 1 tsp. vanilla and 1 tsp. soda. Then pour over popped corn, spread on cookie sheets and heat in oven for 30 min., stir every 10 min. Oven temperature should be 225-250° Watch closely that oven isn't too hot. Let cool and break apart

APECIAL K CONFECTION Pat Sadler

1/2 c. sugar
3/4 c. peanut butter
1 tsp. vanilla
1/2 c. corn syrup
4 c. special K cereal

Combine sugar and corn syrup in med. saucepan. Bring to boiling point and cook stirring constantly until sugar is completely dissolved. Remove from heat. Add peanut butter and vanilla. Stir until dissolved. Add Special K, stirring until well coated. Drop by tsp. onto waxed paper. Let stand until hard. Makes 40 pieces, 1 1/2 in. in diameter.

POTATO FUDGE Mrs. Betty Locher

Boil 2 med. size potatoes and mash fine. Add 4 Tbls. melted butter, 1/2 lb. coconut (angle-flakes), 2 tsp. vanilla, 2 1/2 lb. 10X sugar (you may need a little more). Beat until creamy, pack in buttered pans. When hard, pour 2 lg. Hershey bars (39¢ size) melted over all. After 2 hrs. cut in squares.

PEANUT BUTTER FUDGE Imogene Swick

4 c. sugar
1 can pet milk, 12 oz. size, bring to soft boil stage.
Add: 1 small jar peanutbutter
  1 jar marshmallow cream, 7 oz.
  2 c. nuts. Mix until smooth and thick.
Pour onto buttered plates.

EASY CHOCOLATE FUDGE   Nell Fisher

Put 2 c. sugar
3/4 c. Pet milk
120 small marshmallow, together in pan. Boil for 6 min. In bowl put 1 c. nuts, 1/4 lb. butter or margarine, 1-6 oz. pkg. chocolate chips. Add the boiled mixture. Stir until chocolate chips, and butter are melted. Add 1 tsp. vanilla. Pour into buttered pan.

NEVER FAIL FUDGE   Donna Herndon

Place contents of one 12 oz. can evaporated milk, 1/4 lb. butter or margarine, 4 c. sugar in sauce pan. Bring to full rolling boil. Boil for 5 min., stirring constantly. Syrup should form a soft ball when tested in cold water (232°), Remove from heat and fold in 2 pkg. of chocolate pieces, and 1 pt. of marshmallow creme. Add chopped nuts if desired. Pour in greased pan, cool and place in refrigerator.

CANDY BUCKEYES   Doris Siebert

1 1/2 lb. 10X sugar   1 lb. peanut butter
1/2 lb. soft oleo
Mix, roll in balls the size of a walnut, place in refrigerator, approx. 1/2 hr. Melt in double boiler 1/2 cake wax, 1 lb. pkg. chocolate chips. Stick tooth picks into balls, and dip in chocolate, leaving tops out so they look like buckeyes

HARD CHRISTMAS CANDY   Mrs. Al Cook

3 3/4 c. white sugar   1 c. hot water
1 1/4 c. white Karo syrup
Mix together and bring to a boil. Cook until thermometer reads 300°. Add coloring and oil favoring (1 tsp.), pour on powdered sugar tray. Let set just until it can be lifted at corners. Cut pieces with scissor. It hardens quickly. 2 lbs.

RUSSIAN TEA   Carol Wenzel

2 c. orange Tang
1 c. instant tea
1 pkg. lemonade mix
(prsweetened 1 qt.)
1 tsp. cinnamon
1 tsp. alspice
1/2 tsp. cloves

Mix well. Use 2 tsp. per cup of boiling water.

HOT MULLED CIDER   Margaret Boehmke

1/2 c. brown sugar
1/4 tsp. salt
2 qts. cider
1 tsp. whole alspice
1 tsp. whole cloves
1 3" stick cinnamon

Combine brown sugar, salt, and cider. Tie spices in a small piece of cheesecloth and add to cider mixture. Slowly bring to a boil; simmer, covered, for 20 min. Remove spices. Serve hot. May be garnished with clove studded orange slices. Serves 10.

STRAWBERRY PUNCH   Carol Wenzel

1 1/2 c. fresh strawberries
3 6 oz. cans lemonade, partly thawed
1/2 c. sugar
2 qts. ice water
1 qt. gingerale

Puree the strawberries; add lemonade and sugar; mix completely, put in refrigerator to set for 30 min.; then add remaining ingredients. Makes 32 servings.

APPLE ROSE PUNCH   Lois Ziegler

1/2 c. white Karo
1 qt. apple juice
3 4/5 qt bottles Rose' wine

Put Karo in punch bowl; add chilled apple juice and wine. Stir well. Garnish with an apple sliced crosswise (seeds and all) in thin slices. May be served over ice in punch cups, if desired.

FRUIT PUNCH Rosemary Mandrick

Serves 32 (1/2 c.)
1 c. pineapple juice (canned, unsweetened)
4 c. orange juice (fresh or frozen)
1/2 c. lemon juice
1/4 c. maraschino cherry juice
1 c. simple syrup (see below)
1 qts. ginger ale, chilled
2 trays ice cubes
Simple syrup: 1/2 lb. sugar, 1 c. water, stir until dissolved, bring to boil 3 mins. cool and use.
Combine pineapple, orange, lemon and cherry juice with simple syrup and chill thoroughly. Just before serving, add ginger ale and ice cubes or sherbet.
Garnish: pineapple, orange, lemon or lime slices and marschino cherries. Note: whiskey, rum, gin or other spirits can be added to this fruit punch.

SPICE TEA Ruth Conredson

2 c. Tang
1/2 c. ins. tea
1 tsp. cinnamon
1/2 tsp. cloves
2 c. sugar
1 3 oz. Wylers Lemonaide Mix
Mix together. Use 3 tsp. per cup hot water.

BUBBLING HOLIDAY PUNCH Bernie Botke

1 10 oz. pkg. frozen strawberries, thawed
2 limes, thinly sliced
2 6 oz. cans frozen daiquiri mix
2 c. light rum
3 4/5 qt. bottles cold duck
FOR ICE RING. Pour water into ring mold to depth of one inch; freeze. Arrange berries and lime slices around mold; add enough water to anchor fruit to ice. Freeze. Fill mold with water; freeze solid.

KOOL ADE POPSICLES Betty Leppala

1 pkg. Jello
1 pkg. Kool Aid
1 c. sugar

Mix dry ingredients, and add 1 c. boiling water to dissolve. Add 3 c. cool water. Pour into molds to set. Can be made with presweetened Kool Ade and omit sugar.

PLAY DOH Carol Wenzel

2 scant c. water 1/2 c. salt
Food coloring

Bring these three ingredients to a boil until dissolved.

1 Tbls. salad oil 2 Tbls. powdered alum
2 c. flour

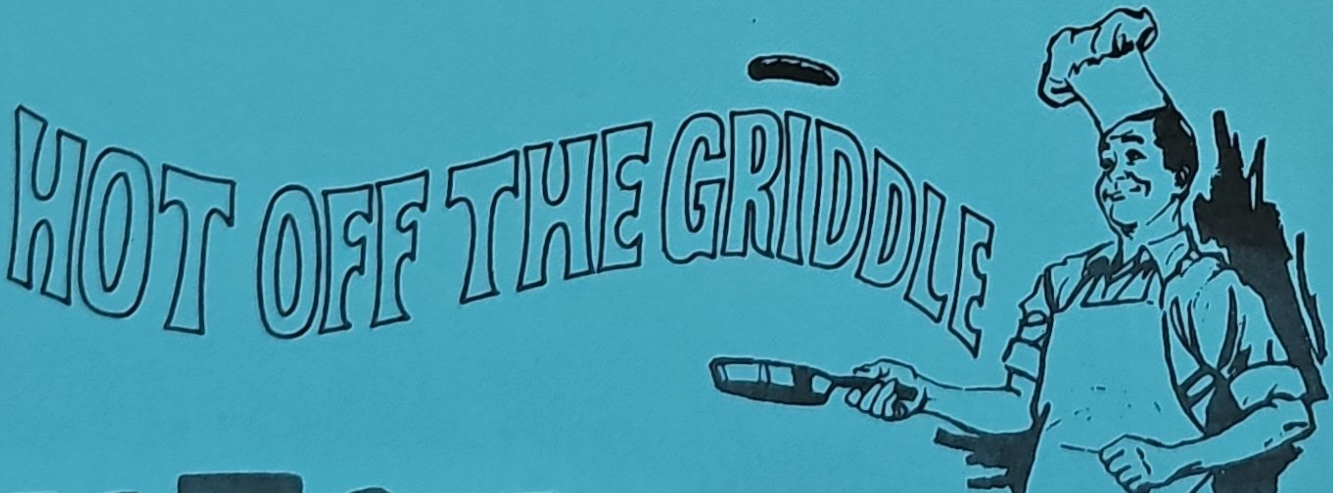
Then mix in these last 3 ingredients while still hot. Knead 5 min., while still warm. Keeps up to 2 months in covered container or plastic bag.

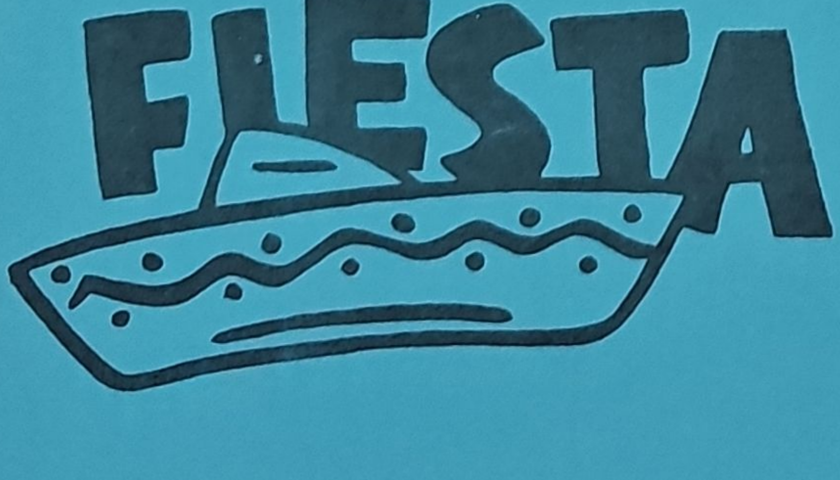
ROSETTES Margaret Boehmke

2 eggs 1 Tbls. sugar
1/4 tsp. salt 1 c. milk
1 c. flour

Heat fat or oil to 400°. (3 or 4")
Beat batter until smooth. Heat rosette iron in hot fat. Tap excess fat from iron and dip in batter. Fry until golden brown. Gently remove rosette from iron onto absorbent towels. Stir batter each time before dipping the heated iron. Sprinkle cookie with sugar. Makes 40.

BEVERAGES, MISCELLANEOUS, FOREIGN RECIPES


HOT OFF THE GRIDDLE



FRISCHE FRUCHT TORTE (FRESH FRUIT CAKE)
Martha Hofmeister

- 4 egg yolks
- 1/2 tsp. vanilla
- 1/2 c. sugar
- 1 tsp. baking powder
- 1/4 c. sugar
- 4 egg whites
- 3/4 c. sifted flour
- 1/4 tsp. salt

Beat egg yolks until thick and lemon colored; gradually beat in 1/4 c. sugar and vanilla.

Beat egg whites until almost stiff; gradually add remaining 1/2 c. sugar and beat until very stiff. Fold yolks into whites.

Sift flour, baking powder and salt together and add to egg mixture.

Fold in.

Bake in 2 medium flan pans until very light and golden brown (about 10-12 min.) at 325° oven.

Topping:

About 3 quarts of fresh, washed and drained strawberries. Arrange very tight on cake.

Glaze:

2 c. of sweet fruit juice (any canned fruit juice will do, such as peaches pears, etc.) 2 Tbls. cornstarch.

Few drops of red food coloring, if red fruit is being used. Mix juice with cornstarch and food coloring in small pan; bring to boil on medium heat until thick and clear. Pour over arranged fruit and seal. Chill for about 2 hrs. Serve with whipped cream.

SPATZLE
Martha Hofmeister

- 4 c. flour
- 1 c. water
- 3 eggs
- 1 Tbls. salt

(Continued on next page.)

SPATZLE (COntinued)

Prepare a firm but runny dough from flour, eggs, water, and salt. Beat until smooth and shiny; about 5 to 7 min. Drop through large hole strainer about 1 c. at a time, into boiling, salted water. Let boil for about 6 seconds. Skim them out with slotted spoon. Repeat procedure until batter is gone. Rinse in cold water and add melted butter and salt to taste. Spatzle may be browned in pan with butter and salt. Serve with pot roast.

ALMOND SWEDISH TORTE Betty Leppala

1/2 c. butter 1/2 c. sugar
Cream together.
Beat 4 egg yolks and 5 Tbls. milk,
2 tsp. baking powder, 1 1/8 c. flour,
1 tsp. vanilla
Meringue: 4 egg whites, beat, and add 1 c. sugar. Beat until glossy and stands in stiff peaks. Top batter with meringue and sprinkle almonds over before baking. Bake 300° 45 min. in 2 layer tins.

SWEDISH PANCAKES (Thin) Ruth Conradson

2 eggs	1 Tbls. sugar
2 c. milk	1 c. flour
1/2 tsp. salt	

Mix and bake on a hot griddle.

REFRIED BEANS Julie Sanchez

1 can pinto beans 2 Tbls. lard
Place lard in frying pan, medium heat, melt and put in drained beans. Mash well, adding some of the drained liquid from the beans a little at a time. Add just enough so the beans will hold firm. Salt to taste.

TACOS' 'Flat) Julie Sanchez

1 pkg. corn tortillas
1 lb. ground beef
1/2 c. water
1/4 c. onions
1/4 tsp. black pepper
Garlic salt and salt to taste.

Place hamburg in frying pan on med. heat, break up meat to fine stage. ?Add onions and stir around until onions are slightly browned. Add tomatoes, garlic salt, and salt and pepper. Stir for 3 min. Now add the water and let simmer until all the liquid is gone. In deep oil, fry tortillas one at a time. First one side then the other. Place hand towels in bottom of oblong cake pan & set tortillas in this. When finished, set in low oven to keep warm. (Also a good way to reheat). When ready to serve, place amount of meat wanted on tortilla, sprinkle with grated cheese & top with salad made of fine shredded lettuce and tomatoes. Tortillas can also be served with scrambled egg or refried pinto beans on them.

KRAUT BERUK (CABBAGE CAKE) Linda Deines

3 lb. cabbage
1 large onion or 2 small

Shred and simmer in a little shortening until done, add or brown 1 lb. or 1 1/2 lb. hamburg, season to taste with salt and pepper. Fix a box of hot roll mix according to directions. When dough has risen, roll out, cut in about 4 inch squares, put in about 2 Tbls. of the cabbage filling, fold dough over and bake in a hot oven 400° until nice and brown.

TORTILLAS (WHITE) Julie Sanchez

5 c. flour (Gold Medal)
5 tsp. baking powder (well filled)
1/2 c. shortening
2 tsp. salt

(Continued)

TORTILLAS (Continued)

Enough warm water to mix for kneading consistency. (2 c.) Mix flour, salt, and baking powder quite well. Now put in shortening and mix very well again. All mixed by hand). Now add water to flour mixture. Knead with both hands adding flour as needed until rolling consistency. Divide into 3" balls. Roll each ball in palms of hand and flatten out at same time. Roll each one out thin and bake on pancake griddle. Golden brown on one side first about 1 to 1 1/2 min. and then the other side. Turn back to first side again a few seconds then take off and place between a folded dish towel. Serve. Keep refrigerated in plastic bag. Reheat same way on grill. Can be frozen like bread. Use same way as you use white bread.

FRIED RICE Rhoda Ritter

2 Tbls. oil
1 envelope onion soup mix
2 1/2 c. water
2 eggs, beaten
1 c. uncooked rice
1 Tbls. soy sauce

In large skillet, heat oil and saute rice until golden. Add soup mix, water, and soy sauce. Cover and simmer 20-25 min.; or until water is absorbed. Make a hollow in center of rice; and quickly stir eggs into it until set, then mix with rice. Serves 4 to 6.

ROULADEN (MEAT BALLS) Ilse King

1 round steak (3/4")
1 lb. hamburger
1/2 lb. pork sausage
1 can consomme
parsley, salt, pepper, and catsup to taste

(Continued on next page.)

ROULADEN (Continued)

Pound round steak with meat hammer. Cut in pieces 2" by 3 1/2" approx. Divide the hamburger and pork sausage, parsley equally on the pieces of meat. Salt and pepper to taste. Roll and fasten with thread. Roll in flour, brown on all sides, add consomme, catsup and simmer about 1 1/2 hr. Serve with red cabbage.

SPANISH RICE Julie Sanchez

3 Tbls. shortening
1 1/2 c. rice
1/2 c. canned tomatoes
1/4 very level tsp. garlic salt
1/4 c. minced onions
13 3/4 oz. can chicken broth
Salt to taste

Place shortening in frying pan, medium heat, melt and put in rice. Keep stirring until rice is nicely brown. Put in onions & brown a few seconds more. Put in tomatoes and garlic salt, turn to low heat, stirring now and then for 10-15 min. Now put in can of chicken broth plus 1 1/2 cans of water. Bring to boil, then turn heat to low. Add salt to taste, cover with lid, and let simmer until most of liquid is gone, 45 min. to 1 hr.

HARDROCK CANDY Martha Ann Hofmeister

2 c. sugar	Few drops of oil of peppermint
1/3 c. light corn syrup	Food color
1/3 c. water	5 or 6 foil molds
2 Tbls. vinegar	

Cut aluminum foil in shape of stars, bells, and trees. Grease foil lightly with salad oil. Fold up edges to make 1/2 in. sides. Seal corners with freezer tape to prevent leaks. An easy way to make molds in different designs is to wrap foil around favorite cookie cutters.

Combine sugar, corn syrup, water and vinegar in saucepan. Boil to hard crack stage (300°). Remove from heat. Stir in flavoring and food color, cool slightly. Pour colored candy into molds about 1/8 in. deep, spoon to cover bottom. When candy begins to set (before it hardens) use skewer to make holeds for hanging. Allow candy to harden thoroughly, remove foil.

5MINUTE FUDGE Martha Ann Hofmeister

1 can (6 oz.) evaporated milk, undiluted
1 2/3 c. sugar
1/4 tsp. salt
1/2 c. chopped walnuts
1 1/2 c. diced marshmallows
1 1/2 c. chocolate chips
1 tsp. vanilla

In medium saucepan, combine milk with sugar and salt. Bring to a boil. Reduce heat and simmer, stirring constantly, for 5 min. Remove from heat, add remaining ingredients, stirring until marshmallows melt. Pour into greased 9x9 in. pan. Let cool.

QUICK DONUTS Cheryl Wolf

1 pkg. refrigerator biscuits
Granulated sugar
cinnamon

(Continued on next page.)

COOKING WITH YOUTH

QUICK DONUTS (Continued)

Cut holes in center of biscuit, deep fry, shake in cinnamon and sugar.

PEANUT BUTTERBALLS Chris Ann Boehmke

4 Tbls. peanut butter
4 Tbls. oleo
1 tsp. vanilla
4 Tbls. light Karo syrup
1 c. powdered sugar
2 Tbls. milk
2 1/4 c. vanilla wafer crumbs

Cream oleo, add peanut butter and mix well with oleo. Add vanilla, and syrup to peanut butter mixture, stir well. Add powdered sugar and stir until mixture is smooth. Add milk and stir well. Crush wafers (2 1/2 c. of crumbs). Add 2 c. of crumbs to peanut butter mixture. Stir until wellmixed. Shape into 1 in. balls and roll in the remaining crumbs. Lay on waxed paper.

PEANUT BUTTER Crisscross Martha Hofmeister

1 c. shortening
1 c. granulated sugar
1 c. brown sugar
1 tsp. vanilla
2 beaten eggs
1 c. peanut butter
3 c. sifted flour
2 tsp. soda
dash of salt

Thoroughly cream shortening, sugars, and vanilla. Add eggs, beat thoroughly. Stir in peanut butter, sift dry ingredients. Stir into creamed mixture. Form into tiny balls. Place on ungreased cookie sheet. Press with back of fork to make crisscross. Dough may also be rolled and cut, if desired. Bake in moderate oven 375° for 10 min. Makes 8 doz. cookies.

PEANUT BRITTLE Shelly Ziegler

3 c. white sugar
1 c. of water
1 c. white Karo syrup

(Continued on next page.)

PEANUT BRITTLE (Continued)

Cook these 3 ingredients to a hard boil stage 250°. Add 1 lb. peanuts, cook all this to hard crack. Remove from stove, add 1/4 tsp. salt, 1 tsp. vanilla, 2 Tbls. butter, 1 Tbls. baking soda. Pour on 2 greased cookie sheets, cool. Serve.

BUTTER NUT CRUNCH Jackie Boehmke

1 c. sugar
1/2 tsp. salt
1/4 c. water
1/2 c. butter
1 1/2 c. chopped nuts
1 6 oz. pkg. of chocolate chips

Combine sugar, salt, water and butter. Heat to 285° or to a hard crack stage. When done, remove from heat and add 1/2 c. nuts. Pour on a greased cookie sheet, cool. Spread with melted chocolate chips, then the remaining nuts over top. Break into small pieces.

BANANA BREAD Martha Ann Hofmeister

1 c. sugar
1/2 c. shortening
2 eggs
3 bananas, mashed
pinch salt
1 tsp. soda
1/2 tsp. baking powder
1 3/4 c. flour
1 c. nuts

Mix in order given, and bake at 450° for 15 min., then at 350° for 45 min., or until done.

CHOCOLATE SAUCE FOR ICE CREAM Kim Grammes

1/2 c. sugar
1 1/2 Tbls. corn starch
dash of salt
1/2 c. water
2 Tbls. oleo
1 sq. unsweetened chocolate

Mix and cook until smooth and thick; add 1 tsp. vanilla.

NO BAKE COOKIES

Cheryl Wolf

Mix in pan
2 c. sugar
1/4 c. cocoa
1/4 c. butter
1/2 c. milk
Dash salt

Bring to a boil, boil for 1 min. Take off heat and blend in:
2/3 c. peanut butter
2 c. quick oatmeal

Mix well, drop by tsp. on waxed paper.

NO BAKE COOKIES

Martha Ann Hofmeister

3 tsp. cocoa
1/2 c. milk
1 tsp. vanilla
3 c. oatmeal
2 c. sugar
1/2 stick margarine
1 c. peanut butter (optional)

Mix cocoa and sugar in lg. saucepan, stir in milk. Turn on stove under saucepan, add margarine and boil 2 min. After 1 min. add peanut butter and oatmeal. Stir. Drop on waxed paper by tsp.

SCRIPTURE CAKE

Nancy Wolf
Mrs. Goldie Moore

4 1/2 c. I Kings 4:22
2 c. Jeremiah 6:20
1 c. Judges 5:25
2 c. I Samuel 30:12
2 c. Nahum 3:12
2 c. Numbers 17:8
2 Tbls. I Samuel 14:25
1 tsp. Levitious 2:13
6 Jeremiah 17:11
1/2 c. Judges 4:19
2 tsp. Amos 4:5
2 tsp. II Chronicles 9:9

Oven 275°. Bake in very slow oven for 3-4 hrs. Follow mixing directions for any basic fruit cake. Ingredients found entirely in Old Testament. This might encourage Bible reading, also can be used as a circle group contest, giving members the reference and looking up the ingredients themselves.

This cook book was compiled by

THE WOMEN OF HOPE LUTHERAN CHURCH

DEWITT, MICH.

We express appreciation to our members, friends, neighbors, and relatives for sharing their favorite recipes, also to all other persons who helped make this book possible.